

Sweet & Spicy Chicken

with Sesame-Roasted Potatoes & Kale

2 OR 4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



2 Scallions



3 Tbsps Savory Black Bean-Chile Sauce or $\frac{1}{3}$ cup for 4 servings



1 tsp Black & White Sesame Seeds



$\frac{3}{4}$ lb Potatoes or 1 $\frac{1}{2}$ lbs for 4 servings



3 Tbsps Asian-Style Sautéed Aromatics



1 Tbsp Sesame Oil



6 oz Kale or $\frac{3}{4}$ lb for 4 servings



2 Tbsps Crème Fraîche



1 Tbsp Rice Vinegar or 2 Tbsps for 4 servings



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COOK ALONG WITH



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1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Large dice the **potatoes**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 Roast the potatoes

- Place the **diced potatoes** on a sheet pan; add the **sesame oil** and with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 20 to 22 minutes *or 24 to 26 minutes if you're cooking 4 servings*, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the kale

- Meanwhile, in a medium pan *or a large pan if you're cooking 4 servings* (nonstick, if you have one), heat the **sautéed aromatics** on medium-high until hot.
- Add the **chopped kale** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the kale is slightly wilted.



Step 3 continued:

- Add **¼ cup of water** *or ½ cup of water if you're cooking 4 servings* (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 4 minutes, or until the kale is wilted and the water has cooked off.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.

4 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.



5 Make the pan sauce & serve your dish

- To the pan of reserved fond, add the **vinegar** (carefully, as the liquid may splatter), **black bean-chile sauce**, and **¼ cup of water** *or ½ cup of water if you're cooking 4 servings*. Cook on medium-high, stirring frequently and scraping up any fond, 1 to 3 minutes, or until slightly thickened.
- Turn off the heat; stir in the **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **cooked kale** and **roasted potatoes**. Top the chicken with the **pan sauce**. Garnish with the **sliced green tops of the scallions** and **sesame seeds**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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