

Ingredients



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



2 Scallions



3 Tbsps Savory Black Bean-Chile Sauce or ½ cup for 4 servings



1 tsp Black & White Sesame Seeds



3/4 lb Potatoes or 1 1/2 lbs for 4 servings



3 Tbsps Asian-Style Sautéed Aromatics



1 Tbsp Sesame Oil



6 oz Kale or ¾ lb for 4 servings



2 Tbsps Crème Fraîche



1 Tbsp Rice Vinegar or 2 Tbsps for 4 servings



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

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.



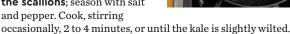
2 Roast the potatoes

- 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





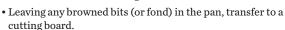


Step 3 continued:

- Add 1/4 cup of water or 1/2 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.*





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 1/4 cup of water or 1/2 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.

