

# Sheet Pan Pimento Cheese Chicken

with Potatoes & Snap Peas

2 OR 4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



1 oz Pickled Peppadew Peppers or 2 oz for 4 servings



¼ cup Grated Parmesan Cheese



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



¾ lb Potatoes or 1 ½ lbs for 4 servings



¼ cup Panko Breadcrumbs



2 Tbsps Mayonnaise or ¼ cup for 4 servings



4 oz Sugar Snap Peas or ½ lb for 4 servings



2 oz White Cheddar Cheese or 4 oz for 4 servings



1 Tbsp Sherry Vinegar or 2 Tbsps for 4 servings



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://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.

<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

### 1 Prepare the ingredients & make the pimento cheese

- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Grate the **cheddar** on the large side of a box grater.
- Roughly chop the **peppers**.
- In a bowl, combine the **grated cheddar**, **mayonnaise**, **breadcrumbs**, **chopped peppers**, and **half the spice blend**; season with salt and pepper. Stir to combine.



### 2 Roast the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to a sheet pan.
- Roast 8 minutes.
- Leaving the oven on, remove from the oven. Evenly spread the **pimento cheese** onto the **partially roasted chicken**.
- Place on the upper oven rack and roast 10 to 12 minutes, or until the topping is browned and the chicken is cooked through.\*
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

### 3 Start the potatoes

- Meanwhile, place the **potato rounds** on a separate sheet pan.
- Drizzle with **olive oil**; season with salt, pepper, and the **remaining spice blend**. Toss to coat; arrange in an even layer on one side of the sheet pan.
- Place on the lower oven rack and roast 15 minutes *or 18 minutes if you're cooking 4 servings*.
- Leaving the oven on, remove from the oven.



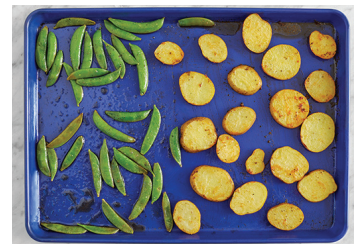
### 4 Prepare the snap peas

- Meanwhile, pull off and discard the tough string that runs the length of each **snap pea** pod; place in a bowl.
- Add the **vinegar** and a drizzle of **olive oil**; season with salt and pepper. Toss to coat.



### 5 Finish the vegetables & serve your dish

- Carefully place the **prepared peas** in an even layer on the other side of the sheet pan of **partially roasted potatoes**.
- Return to the oven and roast 2 to 4 minutes, or until the vegetables are tender when pierced with a fork.
- Remove from the oven.
- Serve the **roasted chicken** with the **roasted vegetables**. Garnish the vegetables with the **parmesan**. 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://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.

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron

