

# Sheet Pan Cheesy Mango Chicken

with Roasted Potatoes & Green Beans

2 OR 4 SERVINGS


⌚ 35-45 MINS


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## Ingredients


 2 Boneless, Skinless Chicken Breasts or 4 for 4 servings


 1 clove Garlic or 2 for 4 servings


 2 Tbsps Mango Chutney or  $\frac{1}{4}$  cup for 4 servings


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


 2 oz White Cheddar Cheese or 4 oz for 4 servings

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

  $\frac{1}{4}$  cup Panko Breadcrumbs

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

 1 oz Pickled Peppadew Peppers or 2 oz for 4 servings

 2 Tbsps Mayonnaise or  $\frac{1}{4}$  cup for 4 servings



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

COOK ALONG WITH



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## 1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Cut off and discard any stem ends from the **green beans**.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peppers**.
- Peel **1 clove of garlic** or **2 cloves of garlic** if you're cooking 4 servings; using a zester or the small side of a box grater, finely grate into a paste.
- In a large bowl, combine the **garlic paste** and **1 tablespoon of olive oil** or **2 tablespoons of olive oil** if you're cooking 4 servings. Add the **green beans**; season with salt and pepper. Toss to coat.
- In a separate bowl, combine the **grated cheese**, **breadcrumbs**, **mayonnaise**, **mango chutney**, and **chopped peppers**; season with salt and pepper. Stir to combine.



## 2 Roast the potatoes

- Place the **potato rounds** on a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and the **spice blend**. Toss to coat; arrange in an even layer.
- Roast 19 to 21 minutes or *22 to 24 minutes if you're cooking 4 servings*, or until browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

## 3 Start the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to one side of a separate sheet pan.
- Roast 10 minutes. Leaving the oven on, remove from the oven.



## 4 Finish & serve your dish

- Carefully add the **seasoned green beans** to the other side of the sheet pan of **partially roasted chicken**; arrange in an even layer.
- Evenly spread the **mango-cheese mixture** onto the **partially roasted chicken**.
- Return to the oven and roast 8 to 10 minutes or *10 to 12 minutes if you're cooking 4 servings*, or until the green beans are tender when pierced with a fork and the chicken is cooked through.\*
- Remove from the oven.
- Serve the **finished chicken** with the **roasted vegetables**. Enjoy!



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

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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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