

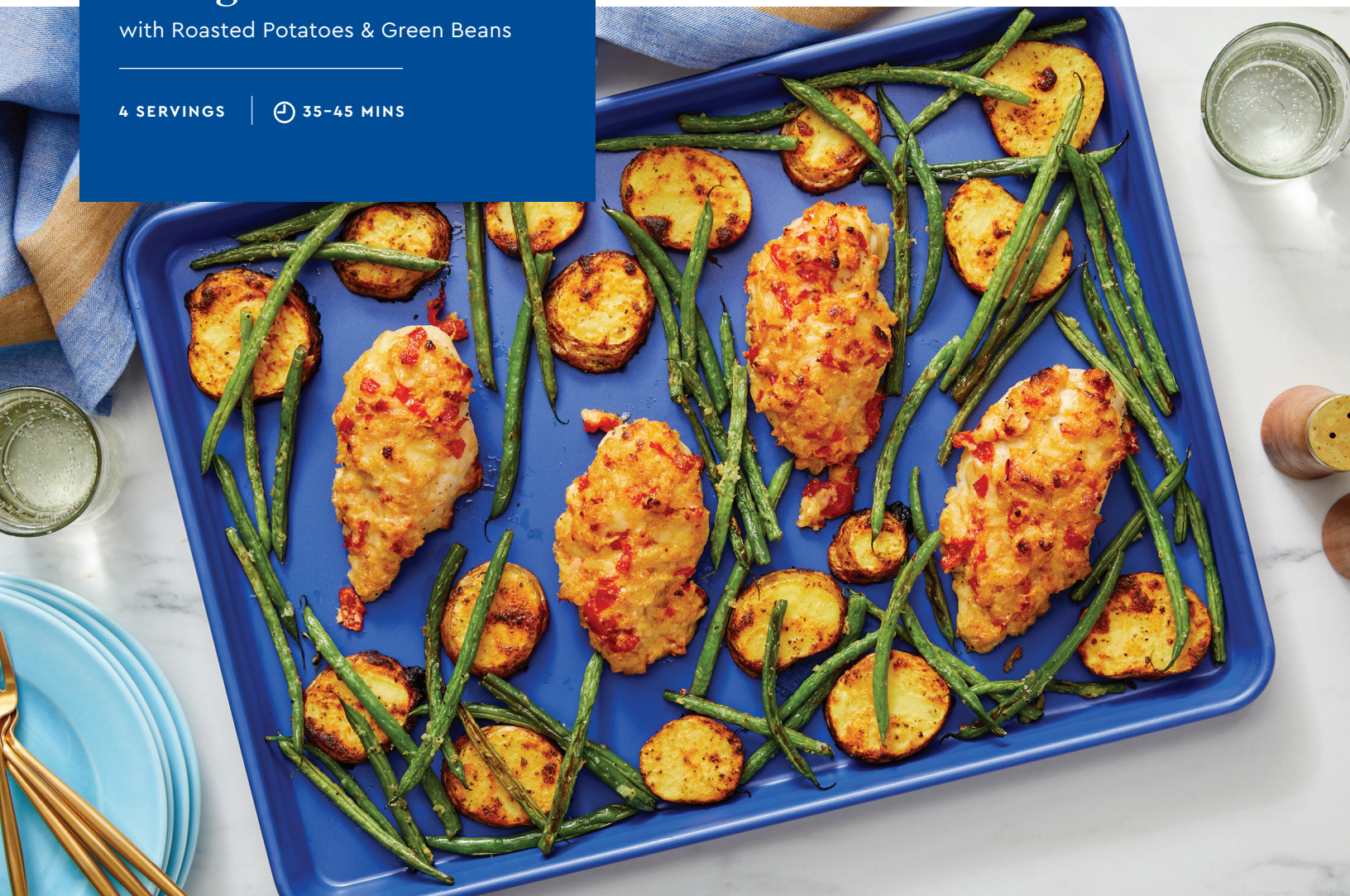
# Sheet Pan Cheesy Mango Chicken

with Roasted Potatoes & Green Beans

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
blueapron.com



## Ingredients



4 Boneless, Skinless Chicken Breasts



3/4 lb Green Beans



1/4 cup Mango Chutney



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



1/4 cup Panko Breadcrumbs



2 cloves Garlic



1/4 cup Mayonnaise



1 1/4 lbs Potatoes



4 oz White Cheddar Cheese



2 oz Pickled Peppadew Peppers



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

## Cook along on the app



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





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch-thick 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 **2 cloves of garlic**; 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 **2 tablespoons of olive oil**. 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 22 to 24 minutes, 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 chutney-cheese mixture** onto the chicken.
- Return to the oven and roast 10 to 12 minutes, or until the green beans are tender when pierced with a fork and the chicken is cooked through.\*
- Remove from the oven. Let stand at least 2 minutes before serving.
- Serve the **finished chicken** with the **roasted vegetables**. 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.

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