

Fig-Balsamic Chicken

with Mashed Potatoes & Roasted Vegetables

2 SERVINGS

30-40 MINS

 **Blue Apron**
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Ingredients


Customized ingredients


 2 Boneless, Skinless Chicken Breasts 

SWAPPED FOR:


 2 Boneless, Center-Cut Pork Chops 

 1 oz Salted Butter

 2 ½ Tbsps Chicken Demi-Glace

 ¾ lb Potatoes


 6 oz Asparagus

 1 Tbsp Fig Spread

 1 Tbsp Weeknight Hero Spice Blend¹

 6 oz Carrots

 2 Tbsps Mascarpone Cheese

 2 Tbsps Balsamic Vinegar



Serve with Blue Apron wine that has this symbol
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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 1-inch pieces.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut crosswise into 2-inch pieces (keeping the pointed tips intact). Place in a bowl; drizzle with **olive oil** and season with salt, pepper, and **up to half the spice blend**. Toss to coat.
- Medium dice the **potatoes**.



2 Roast the vegetables

- Line a sheet pan with foil.
- Place the **carrot pieces** on the foil. Drizzle with **olive oil** and season with salt, pepper, and the **remaining spice blend**; toss to coat. Arrange in an even layer on one side of the sheet pan.
- Roast 6 minutes. Leaving the oven on, remove from the oven.
- Add the **seasoned asparagus** to the other side of the sheet pan. Carefully arrange in an even layer.
- Roast 10 to 12 minutes, or until the vegetables are lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook & mash the potatoes

- Meanwhile, add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **mascarpone** and **2 tablespoons of olive oil**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



4 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), 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.



↺ CUSTOMIZED STEP 4 If you chose Pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

5 Make the sauce

- To the pan of reserved fond, carefully add the **vinegar**, **demi-glace**, **fig spread**, and $\frac{1}{4}$ cup of water. Cook on medium-high, stirring frequently and scraping up any fond, 2 to 3 minutes, or until thoroughly combined.
- Turn off the heat and whisk in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.



6 Slice the chicken & serve your dish

- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **mashed potatoes** and **roasted vegetables**. Top the chicken and potatoes with the **sauce**. Enjoy!



↺ CUSTOMIZED STEP 6 If you chose Pork

- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **mashed potatoes** and **roasted vegetables**. Top the pork and potatoes with the **sauce**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for pork.

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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