

Fontina & Panko-Crusted Chicken

with Roasted Potatoes & Balsamic Tomato Salad

4 SERVINGS


⌚ 35-45 MINS

 **Blue Apron**
blueapron.com




Ingredients


 4 Boneless, Skinless Chicken Breasts

 ½ lb Multicolored Grape Tomatoes


 ¼ cup Grated Parmesan Cheese


 2 Tbsps Balsamic Vinegar

 1 Tbsp Italian Seasoning¹


 1 ¼ lbs Potatoes

 1 clove Garlic


 1 oz Salted Butter

 ¾ cup Panko Breadcrumbs

 4 oz Arugula

 4 oz Shredded Fontina Cheese

 4 tsps Honey

 1 Tbsp Dijonnaise

 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.

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram



"Alexa, find Blue Apron recipes."

1 Prepare & start the potatoes

- Remove the **honey** from the refrigerator from to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Large dice the **potatoes**.
- Place in a large baking dish. Drizzle with **olive oil** and season with salt, pepper, and the **Italian seasoning**. Toss to coat. Arrange in an even layer.
- Roast 10 to 12 minutes, or until slightly tender when pierced with a fork.
- Leaving the oven on, remove from the oven.



2 Marinate the tomatoes & make the dressing

- Meanwhile, halve the **tomatoes**; place in a bowl. Add the **vinegar** and season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- In a separate, large bowl, whisk together the **honey** (kneading the packet before opening) and **1 tablespoon of olive oil**; season with salt and pepper.



3 Coat & roast the chicken

- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Melt the **butter** in a medium bowl in the microwave (or melt in a pot on the stove, then transfer to a medium bowl). Add the **breadcrumbs**, **garlic paste**, and **fontina**. Season with salt and pepper. Stir to combine.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Carefully place on top of the **partially roasted potatoes**.
- Evenly spread or brush the **dijonnaise** onto the **seasoned chicken**, then top with the **cheesy breadcrumbs** (pressing gently to adhere). Tightly cover the baking dish with foil.
- Roast 12 minutes. Carefully remove the foil.
- Continue to roast 10 to 12 minutes, or until the topping is browned, the potatoes are tender when pierced with a fork, and the chicken is cooked through.*
- Remove from the oven and let stand at least 2 minutes before serving.



4 Make the salad & serve your dish

- Just before serving, to the bowl of **dressing**, add the **arugula**, **parmesan**, and **marinated tomatoes** (including any liquid); season with salt and pepper. Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **roasted chicken and potatoes** with the **salad** on the side. 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 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.

Blue Apron, LLC, New York, NY 10005

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¼ cup Grated Parmesan Cheese



2 Tbsps Balsamic Vinegar



2 Tbsps Mayonnaise



1 ¼ lbs Potatoes



1 clove Garlic



1 oz Salted Butter



¾ cup Panko Breadcrumbs



1 Tbsp Italian Seasoning¹



4 oz Arugula



4 oz Shredded Fontina Cheese



4 tsps Honey



1 Tbsp Whole Grain Dijon Mustard



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- Melt the **butter** in a medium bowl in the microwave (or melt in a pot on the stove, then transfer to a medium bowl). Add the **breadcrumbs**, **garlic paste**, and **fontina**. Season with salt and pepper. Stir to combine.
- In a separate bowl, combine the **mustard** and **mayonnaise**.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Carefully place on top of the **partially roasted potatoes**.
- Evenly spread or brush the **creamy mustard** onto the **seasoned chicken**, then top with the **cheesy breadcrumbs** (pressing gently to adhere). Tightly cover the baking dish with foil.
- Roast 12 minutes. Carefully remove the foil.
- Continue to roast 10 to 12 minutes, or until the topping is browned, the potatoes are tender when pierced with a fork, and the chicken is cooked through.*
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