

Ingredients



4 Boneless, Skinless Chicken Breasts



½ lb Multicolored Grape Tomatoes



1/4 cup Grated
Parmesan Cheese



2 Tbsps Balsamic Vinegar



1 Tbsp Italian Seasoning¹



1 ¼ lbs Potatoes



1 clove Garlic



1 oz Salted Butter



¼ 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

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"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

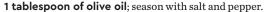


seasoning. Toss to coat. Arrange in an even layer.

- Roast 10 to 12 minutes, or until slightly tender when pierced with a fork.
- Leaving the oven on, remove from the oven.

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





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.





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1/4 cup Grated
Parmesan Cheese



2 Tbsps Balsamic Vinegar



2 Tbsps Mayonnaise



1 ¼ lbs Potatoes



1 clove Garlic



1 oz Salted Butter



½ 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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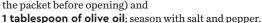


seasoning. Toss to coat. Arrange in an even layer.

- Roast 10 to 12 minutes, or until slightly tender when pierced with a fork.
- Leaving the oven on, remove from the oven.

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





3 Coat & roast the chicken

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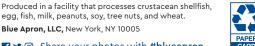
- In a separate bowl, combine the mustard and mayonnaise.
- Pat the chicken dry with paper towels; season with salt and pepper on both sides. Carefully place on top of the partially roasted potatoes.
- Evenly spread or brush the creamy mustard onto the seasoned chicken, then top with the cheesy breadcrumbs (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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To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your