

Ingredients



4 Boneless, Skinless **Chicken Breasts**



2 oz Pickled Peppadew Peppers



2 Tbsps Sherry Vinegar



1 Tbsp Weeknight Hero Spice Blend¹



1 1/4 lbs Potatoes



4 oz White Cheddar Cheese



1/4 cup Mayonnaise



1/2 lb Sugar Snap Peas



¼ cup Grated Parmesan Cheese



1/4 cup Panko **Breadcrumbs**



Serve with Blue Apron wine that has this symbol blueapron.com/wine





PersonalPoints range per serving

Now your Points value is personalized to YOU! It could be between 10-16 Points. Scan the barcode to see yours!



in your WW app to 2 track PersonalPoints. Scan this barcode

Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

To learn more about the (NEW!) WW PersonalPoints™ program, visit ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

Hey, Chef! Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting Personal Points? Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating. To learn more about WW's Points program, visit ww.com.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1) Prepare the ingredients & make the pimento cheese

- \bullet Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the potatoes into 1/2-inchthick rounds.
- Grate the cheddar on the large side of a box grater.
- Roughly chop the peppers.
- In a bowl, combine the grated cheddar, mayonnaise, breadcrumbs, chopped peppers, and half the spice blend; season with salt and pepper. Stir to combine.

2 Roast the chicken

- Pat the chicken dry with paper towels; season with salt and pepper on both sides.
- Place on a sheet pan.
- Roast 8 minutes. Leaving the oven on, remove from the oven.
- Evenly top the partially roasted chicken with the pimento cheese.
- Place on the upper oven rack and roast 10 to 12 minutes, or until the topping is browned and the chicken is cooked through.*
- · Remove from the oven.



For easier

cleanup, line

your sheet

pans with

foil.

3 Start the potatoes

- Meanwhile, place the potato rounds on a separate sheet pan.
- Drizzle with olive oil; season with salt, pepper, and the remaining spice blend. Toss to coat; arrange in an even layer on one side of the sheet pan.
- · Place on the lower oven rack and roast 15 minutes.
- Leaving the oven on, remove from the oven.

Prepare the snap peas

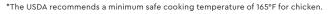
- Meanwhile, pull off and discard the tough string that runs the length of each snap pea pod; place in a bowl.
- Add the vinegar and a drizzle of olive oil; season with salt and pepper. Toss to coat.



5 Finish the vegetables & serve your dish

- Carefully place the prepared peas in an even layer on the other side of the sheet pan of partially roasted potatoes.
- Return to the lower oven rack and roast 2 to 4 minutes, or until the vegetables are tender when pierced with a fork.
- · Remove from the oven. Let stand at least 2 minutes before serving.
- Serve the roasted chicken with the roasted vegetables. Garnish the vegetables with the parmesan. Enjoy!







Food safety handling information: blog.blueapron.com/foodsafety

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your