

Sheet Pan Pimento Cheese Chicken

with Potatoes & Snap Peas

4 SERVINGS


⌚ 30-40 MINS

 **Blue Apron**
blueapron.com





Ingredients

 4 Boneless, Skinless Chicken Breasts

 2 oz Pickled Peppadew Peppers


 2 Tbsps Sherry Vinegar

 1 Tbsp Weeknight Hero Spice Blend¹


 1 ¼ lbs Potatoes

 4 oz White Cheddar Cheese


 ¼ cup Mayonnaise

 ½ lb Sugar Snap Peas

 ¼ cup Grated Parmesan Cheese


 ¼ cup Panko Breadcrumbs

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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

 **10 - 16** 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!

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

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the pimento cheese

- 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-inch-thick 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.



4 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!



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