

# Sheet Pan Korma Chicken

with Potatoes & Garlic Green Beans

4 SERVINGS

25-35 MINS


 **Blue Apron**  
blueapron.com




## Ingredients

 4 Boneless, Skinless Chicken Breasts


 1 clove Garlic


 ½ cup Coconut Cashew Korma Sauce


 2 tps Vadouvan Curry Powder

 1 ¼ lbs Potatoes

 1 Lime

 2 Tbsps Smooth Peanut Butter Spread

 ¾ lb Green Beans

 ¼ cup Labneh Cheese

 ¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



**4 - 10** PersonalPoints® range per serving

Now your Points value is personalized to YOU! It could be between 4-10 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.

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

Learn more at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)



COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Marinate the chicken

- In a large bowl, combine the **korma sauce**, **peanut butter spread**, and **labneh**.
- Transfer **half the marinade** to a separate bowl. Season with salt and pepper; set aside for serving.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to the bowl of **remaining marinade**; turn to coat. Set aside to marinate, turning occasionally, at least 10 minutes.



## 2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Cut off and discard any stem ends from the **green beans**.
- Peel 1 clove of **garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a large bowl, combine the **garlic paste**, 1 **tablespoon of olive oil**, and as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper.
- Quarter the **lime**.



## 3 Start the potatoes

- Place the **diced potatoes** on a sheet pan; drizzle with **olive oil** and season with salt, pepper, and the **curry powder**. Toss to coat and arrange in an even layer on one side of the sheet pan.
- Roast 13 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pans with foil.

## 4 Roast the chicken

- Meanwhile, carefully transfer the **marinated chicken** to a separate sheet pan. Top the chicken with any remaining marinade from the bowl.
- Roast 18 to 20 minutes, or until lightly browned and cooked through.\*
- Remove from the oven.



## 5 Finish the vegetables & serve your dish

- Add the **green beans** to the bowl of **spicy garlic oil**; toss to coat.
- Carefully transfer to the other side of the sheet pan of **partially roasted potatoes**; arrange in an even layer.
- Roast 11 to 13 minutes, or until the vegetables are tender when pierced with a fork.
- Remove from the oven.
- Carefully top the **roasted potatoes** with the **juice of 2 lime wedges**; stir to coat. Taste, then season with salt and pepper if desired.
- Serve the **roasted chicken** with the **roasted green beans** and **finished potatoes**. Top the chicken with the **reserved marinade**. Serve the **remaining lime wedges** on the side. Enjoy!



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