

Ingredients



4 Boneless, Skinless Chicken Breasts

Sheet Pan



1 clove Garlic



½ cup Coconut Cashew Korma Sauce



2 tsps Vadouvan Curry Powder



1 1/4 lbs Potatoes



1 Lime



2 Tbsps Smooth Peanut Butter Spread



3/4 lb Green Beans



¼ cup Labneh Cheese



1/4 tsp Crushed Red Pepper Flakes



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





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!



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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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.

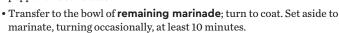
COOK ALONG WITH



"Alexa, find Blue Apron recipes."

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.





- · 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.



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!



