

Rosemary & Panko Chicken

with Roasted Potatoes & Creamy Lemon Sauce

2 OR 4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



3 oz Radishes or 6 oz for 4 servings



1 Lemon



1/4 cup Mayonnaise or 1/2 cup for 4 servings



1/4 cup Panko Breadcrumbs or 1/2 cup for 4 servings



1 clove Garlic



1 bunch Rosemary



1 Tbsp Sherry Vinegar



3/4 lb Potatoes or 1 1/2 lbs for 4 servings



1 Zucchini or 2 for 4 servings



2 tps Honey or 4 tps for 4 servings



1 Tbsp Smoky Spice Blend¹



Serve with Blue Apron wine that has this symbol
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¹. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & marinate the radishes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Arrange two oven racks in the upper and lower thirds of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **potatoes** lengthwise, then cut crosswise into 1/4-inch pieces.
- Cut the **zucchini** into 1/2-inch rounds.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 1 teaspoon *or 2 teaspoons if you're cooking 4 servings*. Quarter and deseed the lemon.
- Pick the **rosemary** leaves off the stems; roughly chop the leaves.
- Peel 1 **clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- In a bowl, combine the **lemon zest**, **chopped rosemary**, **mayonnaise**, **garlic paste**, and **half the spice blend**. Season with salt and pepper.
- In a separate, large bowl whisk together the **honey** (kneading the packet before opening) and **vinegar**; add the **sliced radishes** and stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.



2 Coat & roast the chicken

- Meanwhile, line two sheet pans with foil.
- Transfer **half the mayo mixture** to a separate bowl; set aside.
- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- Transfer to one sheet pan. Evenly top with the **remaining mayo mixture** and **breadcrumbs** (pressing gently to adhere). Season with salt and pepper.
- Place on the lower oven rack and roast 18 to 20 minutes, or until the topping is lightly browned and the chicken is cooked through.*
- Remove from the oven.



3 Roast the potatoes

- Meanwhile, place the **potato pieces** on the remaining sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **remaining spice blend**. Toss to coat; arrange in an even layer.
- Place on the upper oven rack and roast 15 to 17 minutes *or 17 to 19 minutes if you're cooking 4 servings*, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



4 Cook & finish the zucchini

- Meanwhile, in a medium pan *or a large pan if you're cooking 4 servings* (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **zucchini rounds** in an even layer; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to the bowl of **marinated radishes**; toss to coat. Taste, then season with salt and pepper if desired.



5 Make the sauce & serve your dish

- To the bowl of **reserved mayo mixture**, add the **juice of 1 lemon wedge** (you will have extra); stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **roasted chicken** with the **roasted potatoes** and **finished zucchini**. Drizzle the chicken with the **sauce**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

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

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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