

# Ingredients



2 Boneless, Skinless Chicken Breasts or 4 for 4 servings



3 oz Radishes or 6 oz for 4 servings



1 Lemon



<sup>1</sup>/<sub>4</sub> cup Mayonnaise or <sup>1</sup>/<sub>2</sub> cup for 4 servings



<sup>1</sup>/<sub>4</sub> cup Panko Breadcrumbs or <sup>1</sup>/<sub>2</sub> 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 tsps Honey or 4 tsps for 4 servings



1 Tbsp Smoky Spice Blend<sup>1</sup>



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

# Cook along on the app

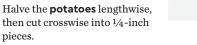
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"Alexa, find Blue Apron recipes."

#### 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



- Cut the zucchini into ½-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

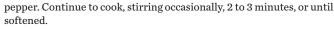
- Meanwhile, line two sheet pans with foil.
- Transfer half the mayo mixture to a separate bowl; set aside.
- Pat the chicken dry with paper towels. Season with salt and pepper on both sides.
- Transfer to one sheet pan. Evenly top with the remaining mayo mixture and breadcrumbs (pressing gently to adhere). 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



• Transfer to the bowl of marinated radishes; toss to coat. Taste, then season with salt and pepper if desired.



- 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.

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



