

Rosemary & Panko Chicken

with Roasted Potatoes & Creamy Lemon Sauce

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients



4 Boneless, Skinless Chicken Breasts



3/4 lb Green Beans



1 bunch Rosemary



4 tsp Honey



1/2 cup Panko Breadcrumbs



6 oz Radishes



1 Lemon



1/2 cup Mayonnaise



1 1/4 lbs Potatoes



1 clove Garlic



1 Tbsp Sherry Vinegar



1 Tbsp Smoky Spice Blend¹



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¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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 off and discard any stem ends from the **green beans**.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 2 teaspoons. 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 leaves**, **garlic paste**, **mayonnaise**, 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

- 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.
- Place on one sheet pan. Evenly top with the **remaining mayo mixture** and **breadcrumbs** (pressing lightly 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 17 to 19 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



4 Cook & dress the green beans

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans**; season with salt and pepper. Cook, without stirring, 2 to 3 minutes, or until slightly softened.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until softened and the water has cooked off.
- Transfer to the bowl of **marinated radishes**; toss to combine. 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 **dressed green beans**. Drizzle the chicken with the **sauce**. Enjoy!



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

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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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