

Sheet Pan Cheesy Jalapeño Chicken

with Mexican Potatoes & Vegetables

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients


 2 Boneless, Skinless Chicken Breasts


 1 oz Sliced Pickled Jalapeño Pepper


 1 Lime

 2 Tbsps Mayonnaise

 ¾ lb Potatoes

 ½ oz Pickled Peppadew Peppers

 2 oz Monterey Jack Cheese

 1 Tbsp Mexican Spice Blend¹

 1 Red Onion

 4 oz Sweet Peppers

 2 Tbsps Grated Cotija Cheese



Serve with Blue Apron wine that has this symbol
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¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Quarter the **lime**.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges.
- Cut off and discard the stems of the **sweet peppers**; remove the cores, then quarter lengthwise.
- Combine the **onion wedges** and **quartered sweet peppers** in a bowl; drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Grate the **monterey jack** on the large side of a box grater.
- Roughly chop the **peppadew peppers**.
- Roughly chop the **jalapeño pepper**. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **grated monterey jack**, **mayonnaise**, **half the spice blend**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to combine.



2 Roast & finish the potatoes

- Place the **potato rounds** on a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and the **remaining spice blend**. Toss to coat; arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven. Evenly top with the **cotija** and the **juice of 2 lime wedges**.



For easier cleanup, line your sheet pans with foil.

3 Start the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to one side of a separate sheet pan.
- Roast 5 minutes.
- Leaving the oven on, remove from the oven.



4 Finish & serve your dish

- Carefully add the **seasoned vegetables** to the other side of the sheet pan of **partially roasted chicken**; arrange in an even layer.
- Evenly spread the **jalapeño-cheese mixture** onto the **partially roasted chicken**.
- Return to the oven and roast 13 to 15 minutes, or until the vegetables are tender when pierced with a fork and the chicken is cooked through.*
- Remove from the oven.
- Serve the **roasted chicken and vegetables** with the **finished potatoes**. Garnish the vegetables with **chopped peppadew peppers**. Serve the **remaining lime wedges** on the side. 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.

Blue Apron, LLC, New York, NY 10005

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