

# Sheet Pan Cheesy Chicken

with Mango Chutney, Roasted Potatoes & Green Beans

2 OR 4 SERVINGS




35-45 MINS




 **Blue Apron**  
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## Ingredients

-  2 Boneless, Skinless Chicken Breasts or 4 for 4 servings
-   $\frac{3}{4}$  lb Potatoes or 1  $\frac{1}{2}$  lbs for 4 servings
-  1 oz Pickled Peppadew Peppers or 2 oz for 4 servings
-  1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>

-  2 oz White Cheddar Cheese or 4 oz for 4 servings
-  1 clove Garlic or 2 cloves for 4 servings
-  2 Tbsps Mayonnaise or  $\frac{1}{4}$  cup for 4 servings

-   $\frac{1}{4}$  cup Panko Breadcrumbs or  $\frac{1}{2}$  cup for 4 servings
-  6 oz Green Beans or  $\frac{3}{4}$  lb for 4 servings
-  2 Tbsps Mango Chutney or  $\frac{1}{4}$  cup for 4 servings

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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<sup>1</sup>. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

COOK ALONG WITH



"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.
- Cut off and discard any stem ends from the **green beans**.
- Peel **1 clove of garlic** or **2 cloves of garlic** if you're cooking 4 servings; using a zester or the small side of a box grater, finely grate into a paste.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peppers**.
- In a large bowl, combine the **garlic paste** and **1 tablespoon of olive oil** or **2 tablespoons of olive oil** if you're cooking 4 servings. Add the **green beans**; season with salt and pepper. Toss to coat.
- In a separate bowl, combine the **grated cheese**, **breadcrumbs**, **mayonnaise**, **mango chutney**, and **chopped peppers**; season with salt and pepper. Stir to combine.



## 2 Roast the potatoes

- Place the **potato rounds** on a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and the **spice blend**. Toss to coat; arrange in an even layer.
- Roast 19 to 21 minutes or 22 to 24 minutes if you're cooking 4 servings, or until browned and tender when pierced with a fork.
- Remove from the oven.



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 10 minutes. Leaving the oven on, remove from the oven.



## 4 Finish & serve your dish

- Carefully add the **seasoned green beans** to the other side of the sheet pan of **partially roasted chicken**; arrange in an even layer.
- Evenly spread the **mango-cheese mixture** onto the **partially roasted chicken**.
- Return to the oven and roast 8 to 10 minutes or 10 to 12 minutes if you're cooking 4 servings, or until the green beans are tender when pierced with a fork and the chicken is cooked through.\*
- Remove from the oven.
- Serve the **roasted chicken** with the **roasted vegetables**. 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](https://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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