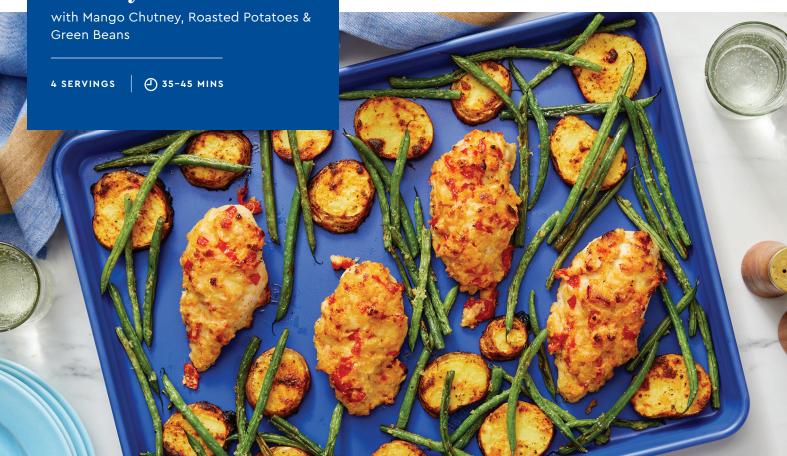
Sheet Pan Cheesy Chicken





Ingredients



4 Boneless, Skinless Chicken Breasts



¾ lb Green Beans



¼ cup Mango Chutney



1 Tbsp Weeknight Hero Spice Blend¹



½ cup Panko Breadcrumbs



2 cloves Garlic



1/4 cup Mayonnaise



1 1/4 lbs Potatoes



4 oz White Cheddar Cheese



2 oz Pickled Peppadew Peppers



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

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"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the potatoes into 1/2-inchthick rounds.
- · Cut off and discard any stem ends from the green beans.
- Peel 2 cloves of garlic; 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 2 tablespoons of olive oil. 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 22 to 24 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



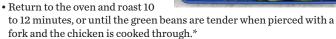
3 Start the chicken

- 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 mangocheese mixture onto the chicken.



- 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.

Produced in a facility that processes crustacean shellfish,



