

# Sheet Pan Cheesy BBQ Chicken

with Roasted Vegetables & Cheddar-Jalapeño Potatoes


4 SERVINGS


⌚ 30-40 MINS


 **Blue Apron**  
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## Ingredients\*

 4 Boneless, Skinless Chicken Breasts

 ¾ lb Green Beans


 2 oz Cheddar Cheese Curds


 ¼ cup Mayonnaise

 ½ cup Panko Breadcrumbs


 2 Bell Peppers

 4 oz Shredded Monterey Jack Cheese

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

 1 ¼ lbs Potatoes

 1 oz Sliced Pickled Jalapeño Pepper

 ¼ cup Barbecue Sauce

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

## Cook along on the app



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<sup>1</sup> Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder  
\*Ingredients may be replaced and quantities may vary.



"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**.
- Cut off and discard the stems of the **bell peppers**. Halve lengthwise; remove the ribs and seeds, then cut crosswise into 1-inch strips.
- Roughly chop the **cheese curds**.
- In a bowl, combine the **monterey jack**, **breadcrumbs**, **mayonnaise**, and **barbecue sauce**. Season with salt and pepper. Stir to combine.



## 2 Start the chicken & potatoes

- Place the **potato rounds** on a sheet pan. Drizzle with **olive oil**; season with salt and pepper. Toss to coat; arrange in an even layer on one side of the sheet pan.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to the other side of the sheet pan.
- Roast 15 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pans with foil.

## 3 Roast the vegetables

- Meanwhile, transfer the **green beans** and **pepper pieces** to a separate sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat. Arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



## 4 Finish & serve your dish

- Carefully top the **partially roasted potatoes** in an even layer with the **chopped cheese curds** and **as much of the jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Evenly spread the **BBQ-breadcrumb mixture** onto the **partially roasted chicken**.
- Return to the oven and roast 9 to 11 minutes, or until the potatoes are tender when pierced with a fork and the chicken is cooked through.\*
- Remove from the oven.
- Serve the **finished chicken and potatoes** 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](https://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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