

# Sheet Pan Pimento Cheese Chicken

with Potatoes & Green Beans


4 SERVINGS


30-40 MINS


 **Blue Apron**  
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## Ingredients\*


 4 Boneless, Skinless Chicken Breasts


 3/4 lb Green Beans


 4 oz Shredded Monterey Jack Cheese

 1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>

 1/4 cup Panko Breadcrumbs

 2 oz Pickled Peppadew Peppers

 2 Tbsps Sherry Vinegar

 1 1/4 lbs Potatoes

 1/4 cup Grated Parmesan Cheese

 1/4 cup Mayonnaise



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

### 1 Prepare the ingredients & make the pimento cheese

- Arrange two oven racks in the upper and lower thirds of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch-thick rounds.
- Roughly chop the **peppers**.
- In a bowl, combine the **monterey jack**, **mayonnaise**, **breadcrumbs**, **chopped peppers**, and **half the spice blend**; season with salt and pepper. Stir to combine.



### 2 Roast the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Place on a sheet pan.
- Place on the upper oven rack and roast 8 minutes. Leaving the oven on, remove from the oven.
- Evenly top the **partially roasted chicken** with the **pimento cheese**.
- Return to the upper oven rack and roast 10 to 12 minutes, or until the topping is browned and the chicken is cooked through.\*
- Remove from the oven.



### 3 Start the potatoes

- Meanwhile, place the **potato rounds** on a separate sheet pan.
- Drizzle with **olive oil**; season with salt, pepper, and the **remaining spice blend**. Toss to coat; arrange in an even layer on one side of the sheet pan.
- Place on the lower oven rack and roast 8 minutes.
- Leaving the oven on, remove from the oven.



### 4 Prepare the green beans

- Meanwhile, cut off and discard any stem ends from the **green beans**; place in a bowl.
- Add the **vinegar** and a drizzle of **olive oil**; season with salt and pepper. Toss to coat.



### 5 Finish the vegetables & serve your dish

- Carefully place the **prepared green beans** in an even layer on the other side of the sheet pan of **partially roasted potatoes**.
- Return to the lower oven rack and roast 9 to 11 minutes, or until the vegetables are tender when pierced with a fork.
- Remove from the oven.
- Serve the **roasted chicken** with the **roasted vegetables**. Garnish the vegetables with the **parmesan**. 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.

Blue Apron, LLC, New York, NY 10005

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