

Ingredients*



4 Boneless, Skinless Chicken Breasts



¾ lb Green Beans



4 oz Shredded Monterey Jack Cheese



1 Tbsp Weeknight Hero Spice Blend¹



¼ 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 blueapron.com/wine

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^{1.} Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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-inchthick 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.



- 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.



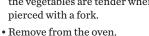
4 Prepare the green beans

- · 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.

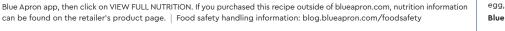




• Serve the roasted chicken with the roasted vegetables. Garnish the vegetables with the parmesan. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.





To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the