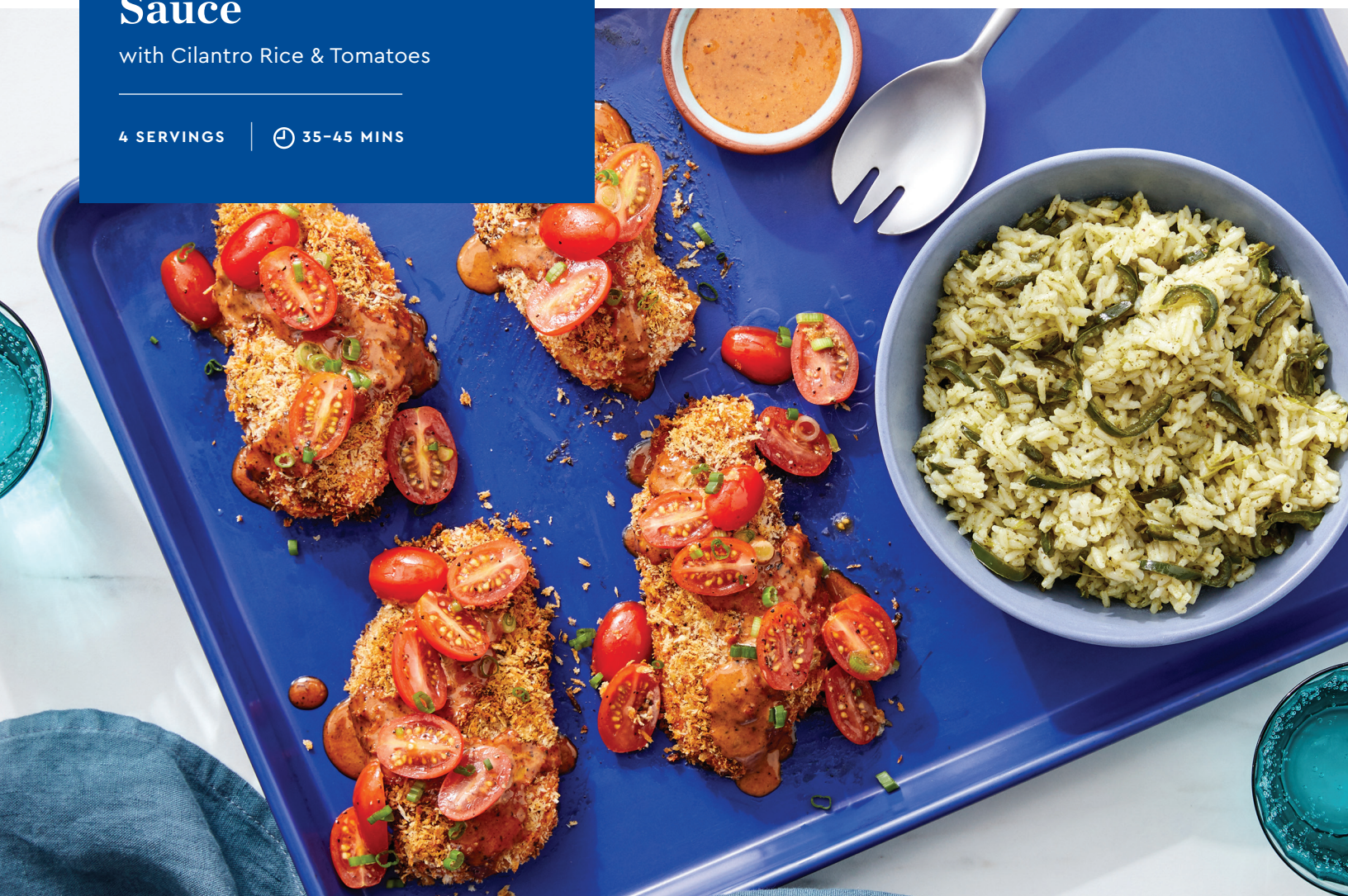


# Deviled Chicken & Honey-Chipotle Sauce

with Cilantro Rice & Tomatoes

4 SERVINGS | 35-45 MINS


 **Blue Apron**  
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## Ingredients\*

 4 Boneless, Skinless Chicken Breasts


 2 Scallions


 1 oz Salted Butter

 2 tsps Chipotle Chile Paste


 4 tsps Honey


 1 cup Long Grain White Rice

 2 Poblano Peppers


 1 ¼ cups Panko Breadcrumbs


 ¼ cup Mayonnaise

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

 ½ lb Grape Tomatoes

 1 Tbsp Dijon Mustard

 ¼ cup Cilantro Sauce

 ¼ cup Grated Parmesan Cheese



Serve with Blue Apron wine that has this symbol  
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## Cook along on the app



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1. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & dress the tomatoes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the upper third of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **tomatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes**, **sliced white bottoms of the scallions**, and a drizzle of **olive oil**; season with salt and pepper. Stir to coat.



## 2 Bread the chicken

- Line a sheet pan with foil.
- Melt the **butter** in a large bowl in the microwave (or melt in a medium pot on the stove, then transfer to a large bowl). Add the **spice blend** and **mustard**; season with salt and pepper. Whisk until thoroughly combined.
- On a large plate, combine the **breadcrumbs** and **cheese**; season with salt and pepper.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Working one piece at a time, thoroughly coat the **seasoned chicken** in the **spiced butter** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- Transfer the **breaded chicken** to the sheet pan.



## 3 Bake the chicken

- Top the **breaded chicken** with a drizzle of **olive oil**.
- Place on the upper oven rack and bake 19 to 21 minutes, or until browned and cooked through.\*
- Remove from the oven.



## 4 Cook & finish the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot (or the pot used to melt the butter), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **rice**, a **big pinch of salt**, and **2 cups of water** (carefully, as the liquid may splatter). Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **cilantro sauce** until combined. Taste, then season with salt and pepper if desired.



## 5 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **honey** (kneading the packet before opening), and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Serve the **baked chicken** with the **finished rice**. Drizzle the chicken with the **sauce**. Top with the **dressed tomatoes** and **sliced green tops of the scallions**. Enjoy!



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