

Sheet Pan Cheesy Harissa Chicken

with Potatoes, Green Beans & Tzatziki

2 SERVINGS

35-45 MINS

 **Blue Apron**

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Ingredients*

 2 Boneless, Skinless Chicken Breasts

 6 oz Green Beans

 2 oz Monterey Jack Cheese

 2 Tbsps Mayonnaise

 ¼ cup Panko Breadcrumbs

 1 clove Garlic

 ½ cup Tzatziki¹

 1 tsp Whole Dried Oregano

 ¾ lb Potatoes

 1 ½ Tbsps Golden Raisins

 1 ½ Tbsps Red Harissa Paste



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

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¹ cucumber-yogurt sauce

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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-wide wedges.
- Grate the **cheese** on the large side of a box grater.
- In a bowl, combine the **harissa paste**, **mayonnaise**, **grated cheese**, and **breadcrumbs**; season with salt and pepper. Stir to combine.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste. Place in a separate, large bowl.



2 Prepare & roast the chicken

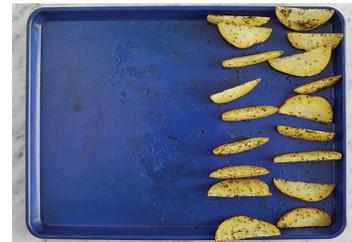
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to a sheet pan.
- Place on the upper oven rack and roast 8 minutes. Leaving the oven on, remove from the oven.
- Evenly top the chicken with the **cheese mixture**, gently pressing to adhere.
- Return to 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.



For easier cleanup, line your sheet pans with foil.

3 Roast the potatoes

- Meanwhile, place the **potato wedges** on a separate sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **oregano**. Toss to coat; arrange in an even layer on one side of the sheet pan.
- Place on the lower oven rack and roast 15 minutes.
- Leaving the oven on, remove from the oven.



4 Prepare & roast the green beans

- Meanwhile, cut off and discard any stem ends from the **green beans**; place in a bowl. Add a drizzle of **olive oil** and season with salt and pepper; toss to coat.
- Carefully place the **seasoned 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 8 to 10 minutes, or until the vegetables are lightly browned and tender when pierced with a fork.
- Remove from the oven.



5 Finish & serve your dish

- Transfer the **roasted potatoes** to the bowl of **garlic paste**; toss to coat. Taste, then season with salt and pepper if desired.
- Serve the **roasted chicken** with the **roasted green beans** and **finished potatoes**. Top the green beans with the **raisins**. Top the chicken with the **tzatziki**. 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 Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: 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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