

# 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 Tzatziki<sup>1</sup>



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  
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<sup>1</sup>. 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.

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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.

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