

# Za'atar-Spiced Chicken & Honey Pan Sauce

with Roasted Potatoes & Broccoli

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients\*

 4 Boneless, Skinless Chicken Breasts

 1 Red Onion

 1 oz Salted Butter

 1 tsp Preserved Lemon Purée

 1 ¼ lbs Potatoes

 1 oz Sliced Roasted Red Peppers

 2 ½ Tbsps Chicken Demi-Glace

 1 Tbsp Za'atar Seasoning<sup>1</sup>

 1 lb Broccoli

 1 ½ oz Feta Cheese

 4 tsps Honey

 Serve with Blue Apron wine that has this symbol  
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<sup>1</sup>. Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut off and discard the bottom ½ inch of the **broccoli** stem; cut the broccoli into small florets.
- Halve and peel the **onion**; cut into ½-inch-wide wedges, separating the layers.
- Medium dice the **potatoes**.
- Roughly chop the **peppers**.
- In a bowl, whisk together the **demi-glace**, **honey** (kneading the packet before opening), and ½ **cup of warm water**.
- To make the lemon dressing, in a separate, large bowl, whisk together the **lemon purée** and **1 tablespoon of olive oil** until smooth. Add the **chopped peppers** and **cheese** (crumbling before adding); season with salt and pepper. Stir to combine.



## 2 Roast & dress the vegetables

- Place the **broccoli florets**, **onion wedges**, and **diced potatoes** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 24 to 26 minutes, or until browned and tender when pierced with a fork.
- Carefully transfer to the bowl of **lemon dressing**; toss to coat. Taste, then season with salt and pepper if desired.



## 3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **za'atar**.
- In a large pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. When cool enough to handle, slice crosswise.



## 4 Make the pan sauce & serve your dish

- To the pan of reserved fond, add the **honey mixture** (carefully, as the liquid may splatter); season with salt and pepper. Cook on medium-high, stirring frequently and scraping up any fond, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat; stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.
- Serve the **sliced chicken** with the **dressed vegetables**. Top the chicken with the **pan sauce**. 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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