

# Ingredients\*



2 Boneless, Skinless **Chicken Breasts** 



3/4 lb Carrots



1 oz Salted Butter



1 Tbsp Smoky Spice Blend1



3/4 lb Potatoes



1 bunch Thyme



1 oz Blueberry **Bourbon Spread** 



1 Shallot



2 Tbsps Crème Fraîche



2 Tbsps Vegetarian Worcestershire



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

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<sup>1.</sup> Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder

<sup>\*</sup>Ingredients may be replaced and quantities may vary.



#### "Alexa, find Blue Apron recipes."

# Prepare the ingredients & start the sauce

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the carrots; halve lengthwise, then cut crosswise into 2-inch pieces.
- Medium dice the potatoes.
- Pick the **thyme** leaves off the stems.
- Peel and finely chop the **shallot**.
- In a bowl, combine the blueberry bourbon spread, worcestershire sauce, thyme leaves, chopped shallot, and 2 tablespoons of water.

### 2 Roast the carrots

- Line a sheet pan with foil.
- Place the carrot pieces on the foil. Drizzle with olive oil and season with salt, pepper, and enough of the spice blend to coat (you may have extra). Toss to coat; arrange in an even layer.
- · Roast 16 to 18 minutes, or until browned and tender when pierced with a fork.
- · Remove from the oven.



# 3 Cook & mash the potatoes

- Meanwhile, add the diced potatoes to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- · Drain thoroughly and return to the pot. Add the crème fraîche and a drizzle of olive oil. Using a fork or potato masher, mash to your desired consistency.



• Taste, then season with salt and pepper if desired.

## 4 Cook the chicken

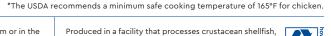
- Meanwhile, pat the chicken dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- · Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.\*
- · Leaving any browned bits (or fond) in the pan, transfer to a cutting board and loosely cover with foil to keep warm.

## Make the pan sauce & serve your dish

- To the pan of reserved fond, add the sauce (carefully, as the liquid may splatter). Cook on mediumhigh, stirring constantly 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.
- Slice the cooked chicken crosswise.
- Serve the sliced chicken with the mashed potatoes and roasted carrots. Top the chicken with the pan sauce. Enjoy!







egg, fish, milk, peanuts, soy, tree nuts, and wheat.

