

# Sheet Pan Cheesy Chicken

with Roasted Potatoes & Arugula Salad

4 SERVINGS

35-45 MINS

 Blue Apron

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## Ingredients\*

 4 Boneless, Skinless Chicken Breasts

 4 oz Arugula

 4 oz White Cheddar Cheese

 ¼ cup Mayonnaise

 ½ cup Panko Breadcrumbs

 2 oz Pickled Peppadew Peppers

 2 oz Raspberry Jalapeño Spread

 3 Tbsps Roasted Peanuts

 1 ¼ lbs Potatoes

 1 Lime

 4 tsps Honey

 1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.

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"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into ½-inch-thick rounds.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peppers**.
- Roughly chop the **peanuts**.
- Halve the **lime**.
- In a bowl, combine the **grated cheese, breadcrumbs, mayonnaise, raspberry jalapeño spread, and chopped peppers**; season with salt and pepper. Stir to combine.
- In a separate bowl, combine the **honey** (kneading the packet before opening), the **juice of both lime halves**, and **2 tablespoons of olive oil**. Season with salt and pepper. Whisk to combine.



## 2 Roast the potatoes

- Place the **potato rounds** on a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and the **spice blend**. Toss to coat; arrange in an even layer.
- Roast 22 to 24 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



For easier cleanup, line your sheet pans with foil.

## 3 Start the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to a separate sheet pan.
- Roast 10 minutes. Leaving the oven on, remove from the oven.



## 4 Finish the chicken

- Evenly spread the **raspberry-cheese mixture** onto the chicken.
- Return to the oven and roast 10 to 12 minutes, or until the cheese is melted and the chicken is cooked through.\*
- Remove from the oven.



## STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

## 5 Finish & serve your dish

- In a bowl, combine the **arugula, honey-lime dressing, and chopped peanuts**; season with salt and pepper and toss to combine.
- Serve the **finished chicken** with the **roasted potatoes and salad** on the side. Enjoy!



## REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the **chicken** and **potatoes** in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

\*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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