

#### Ingredients\*

**Customized ingredients** 



SWAPPED FOR:

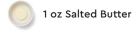


2 Tbsps Mascarpone Cheese

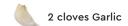
















# Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



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

## 1) 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 1-inch pieces.
- Quarter the radishes lengthwise.
- Medium dice the potatoes.
- Peel 2 cloves of garlic; using the flat side of your knife, smash each clove once.
- In a bowl, combine the soy glaze, vinegar, and 1/4 cup of water.

## 2 Roast the vegetables

- Transfer the carrot pieces and quartered radishes to a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



#### Cook & mash the potatoes

- Meanwhile, add the diced potatoes and smashed garlic **cloves** 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 butter and mascarpone. Using a fork or potato masher, mash to your desired consistency.



• Taste, then season with salt and pepper if desired. Cover to keep warm.

#### 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.

# CUSTOMIZED STEP 4 If you chose Steaks

- Meanwhile, pat the steaks dry with paper towels; season with salt and pepper on all sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

#### 5 Finish the sauce & serve your dish

- Add the sauce to the pan of reserved fond (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 2 to 3 minutes, or until thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Slice the cooked chicken crosswise.
- Serve the sliced chicken with the mashed potatoes and roasted vegetables. Top the chicken and potatoes with the finished sauce. Enjoy!

#### **CUSTOMIZED STEP 5** If you chose Steaks

- Finish the sauce as directed in Step 5.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the sliced steaks with the mashed potatoes and roasted vegetables. Top the steaks and potatoes with the finished sauce. Enjoy!

\*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.





Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat.

