

Chicken & Persimmon Pan Sauce

with Scallion Mashed Potatoes

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*



2 Boneless, Skinless Chicken Breasts



¾ lb Potatoes



¾ lb Carrots



2 Scallions



1 Persimmon



2 Tbsps Crème Fraîche



1 oz Salted Butter



1 Tbsp Sherry Vinegar



2 Tbsps Vegetarian Worcestershire Sauce



2 tsps Honey



1 Tbsp Weeknight Hero Spice Blend¹



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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the sauce

- 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.
- Fill a medium pot $\frac{3}{4}$ 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.
- Medium dice the **potatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Core and small dice the **persimmon**.
- In a bowl, whisk together the **vinegar**, **worcestershire sauce**, **honey** (kneading the packet before opening), and $\frac{1}{4}$ **cup of warm water**. Season with salt and pepper.



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 and 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 **half the sliced green tops of the scallions**. 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.



5 Make the pan sauce & serve your dish

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced persimmon** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly softened.
- Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring occasionally and scraping up any fond, 1 to 2 minutes, or until the liquid is 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**. Garnish with the **remaining sliced green tops of the scallions**. 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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