

Sweet & Spicy Chicken

with Gochujang-Roasted Potatoes & Ponzu Kale

2 SERVINGS | 30-40 MINS

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Ingredients*



2 Boneless, Skinless Chicken Breasts



6 oz Kale



1 Tbsp Vegetarian Ponzu Sauce



1 Tbsp Light Brown Sugar



3/4 lb Potatoes



1 oz Salted Butter



3 Tbsps Savory Black Bean-Chile Sauce



1 tsp Black & White Sesame Seeds



2 Scallions



1 Tbsp Rice Vinegar



2 tsps Gochujang



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*Ingredients may be replaced and quantities may vary.



"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.
- Wash and dry the fresh produce.
- Large dice the **potatoes**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, whisk together the **black bean-chile sauce**, **sugar**, **¼ cup of water**, and **half the vinegar** (you will have extra). Season with salt and pepper.



2 Roast the potatoes

- In a large bowl, whisk together **1 tablespoon of olive oil** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the potatoes to be.
- Add the **diced potatoes**; season with salt and pepper. Stir to thoroughly coat.
- Transfer to a sheet pan and arrange in an even layer.
- Roast 20 to 22 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook & finish the kale

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped kale** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add **¼ cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the kale is wilted and the water has cooked off.
- Transfer to a bowl and stir in the **ponzu sauce**. Cover with foil to keep warm.
- Wipe out the pan.



4 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat **2 teaspoons 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 Finish the sauce & serve your dish

- To the pan of reserved fond, add the **sauce** (carefully, as the liquid may splatter). Cook on medium-high, stirring frequently and scraping up any fond, 2 to 4 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 **finished kale** and **roasted potatoes**. Top the chicken with the **finished sauce**. Garnish with the **sliced green tops of the scallions** and **sesame seeds**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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

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