

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



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

Cook along on the app

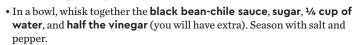
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1 Prepare the ingredients & start the sauce

- 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 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!





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

