

Oven-Baked BBQ Chicken Thighs & Farro

with Crispy Onions

4 SERVINGS

⌚ 45 MINS: 5 MINS ACTIVE
40 MINS INACTIVE

 **Blue Apron**
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Ingredients*



24 oz Boneless, Skinless Chicken Thighs



2 oz Sliced Pickled Jalapeño Pepper



½ cup Barbecue Sauce



1 Tbsp Smoky Spice Blend¹



1 cup Semi-Pearled Farro



4 oz Shredded Cheddar & Monterey Jack Cheese Blend



¼ cup Mayonnaise



2 Single-Use Aluminum Trays



½ lb Grape Tomatoes



⅔ cup Mirepoix



⅓ cup Crispy Onions



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¹ Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **tomatoes**.
- Between the two trays, evenly divide the **farro**, **tomatoes**, **mirepoix**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Add **½ cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & serve your dish

- Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and the **spice blend**.
- Place the **seasoned chicken** in an even layer on top of the **prepared base**.
- Tightly cover the trays with foil and bake 30 minutes.
- Leaving the oven on, remove from the oven. Carefully remove the foil. Evenly top each tray with the **cheese**.
- Return to the oven and bake, uncovered, 10 to 12 minutes, or until the cheese is melted and the chicken is cooked through.*
- Remove from the oven.
- Meanwhile, in a bowl, combine the **barbecue sauce** and **mayonnaise**. Taste, then season with salt and pepper if desired.
- Serve the **baked trays** drizzled with the **barbecue mayo**. Garnish with the **crispy onions**. Enjoy!



When you're finished, rinse and recycle the tray.

*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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