

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



1/4 cup Mayonnaise



2 Single-Use Aluminum Trays



1/2 lb Grape Tomatoes



²/₃ cup Mirepoix



1/3 cup Crispy Onions



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

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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 1/2 cup of water to each tray. Season with salt and pepper; stir to thoroughly combine.

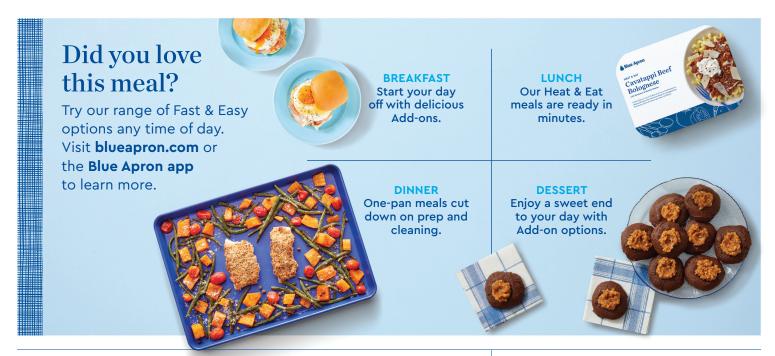
2 Bake the trays & serve your dish

- 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!





*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. Blue Apron, LLC, New York, NY 10005





