

A Fearless Hero's Spanish-Spiced Chicken

with Saffron Aioli, Mashed Potatoes & Vegetables

2 SERVINGS

⌚ 35-45 MINS

DREAMWORKS
PUSS IN BOOTS
THE LAST WISH
ONLY IN THEATERS

 **Blue Apron**
blueapron.com



Ingredients*



2 Boneless, Skinless Chicken Breasts



2 cloves Garlic



2 Tbsps Mayonnaise



1 Tbsp Spanish Spice Blend¹



¾ lb Potatoes



4 oz Grape Tomatoes



1 Tbsp Sherry Vinegar



¼ tsp Crushed Red Pepper Flakes



1 Zucchini



2 Tbsps Crème Fraîche



1 pinch Saffron

1. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
*Ingredients may be replaced and quantities may vary.

Your journey starts here

We're partnering with Dreamworks' *Puss in Boots: The Last Wish* to bring you bold flavors and family fun! Gather your team of fearless adventurers, follow the map on the backside of this card, and get ready for an epic meal!

#letsblueapron #pussinboots

MEALTIME MAP





"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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.
- Medium dice the **potatoes**.
- Quarter the **zucchini** lengthwise; cut crosswise into 1-inch pieces.
- Peel **2 cloves of garlic**. Roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Halve the **tomatoes**. Place in a bowl; add the **chopped garlic**. Season with salt and pepper; stir to combine.
- In a separate, medium bowl, combine the **saffron** and **1 teaspoon of warm water**; set aside to steep (or bloom).



2 Cook & mash the potatoes

- 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 a drizzle of **olive oil**; using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired.



3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- 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.



4 Cook the vegetables

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **zucchini pieces** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring frequently, 2 to 3 minutes, or until slightly softened.
- Add the **prepared tomatoes** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Add the **vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the vegetables are coated and most of the liquid has cooked off.
- Turn off the heat.



5 Make the saffron aioli & serve your dish

- To the bowl of **bloomed saffron**, add the **mayonnaise** and **as much of the garlic paste as you'd like**. Season with salt and pepper; stir to combine.
- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **mashed potatoes** and **cooked vegetables**. Top the chicken with the **saffron aioli**. Enjoy!



Mealtime
magic



**PUSS'
Pro Tip**

Cooking's more fun together! Get your heroes-in-training involved in the process by having them mash the potatoes. Ready for more family fun? Head to the theater to see *Puss in Boots: The Last Wish* in theaters **December 21, 2022!** Learn more by scanning the QR code.

