

# Sheet Pan Cheesy Italian Chicken

with Vegetables, Cipolline Onions & Parmesan

2 SERVINGS

⌚ 35-45 MINS


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## Ingredients\*

 2 Boneless, Skinless Chicken Breasts

 ¼ cup Panko Breadcrumbs

 ¾ lb Potatoes


 1 Bell Pepper

 1 oz Balsamic-Marinated Cipolline Onions

 2 oz Fontina Cheese

 ¼ cup Grated Parmesan Cheese

 2 Tbsps Mayonnaise

 1 ½ tps Calabrian Chile Paste

 1 Tbsp Italian Seasoning<sup>1</sup>

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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the topping

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then cut crosswise into 1-inch pieces.
- Roughly chop the **onions**.
- Grate the **fontina** on the large side of a box grater.
- In a bowl, combine the **grated fontina**, **breadcrumbs**, **mayonnaise**, **half the Italian seasoning**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to combine.



## 2 Start the chicken & potatoes

- Place the **potato rounds** on a sheet pan. Drizzle with **olive oil**; season with salt, pepper, and the **remaining Italian seasoning**. Toss to coat; arrange in an even layer on one side of the sheet pan.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Transfer to the other side of the sheet pan.
- Roast 10 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pan with foil.

## 3 Add the topping & pepper

- Place the **pepper pieces** in a bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Carefully add the **seasoned pepper** in an even layer on top of the **partially roasted potatoes**.
- Evenly spread the **topping** onto the **partially roasted chicken**.



## 4 Finish & serve your dish

- Return to the oven and roast 10 to 12 minutes, or until the vegetables are tender when pierced with a fork and the chicken is cooked through.\*
- Remove from the oven.
- Serve the **roasted chicken** with the **roasted vegetables**. Garnish the vegetables with **chopped onions** and **parmesan**. Enjoy!



\*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, sesame, and wheat.  
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