

Hot Honey Chicken

with Rosemary &
Cipolline Onion Panzanella

4 SERVINGS

30-40 MINS


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Ingredients*

 4 Boneless, Skinless
Chicken Breasts


 2 Sandwich Rolls

 1 clove Garlic


 2 oz Balsamic-
Marinated Cipolline
Onions

 ½ lb Grape
Tomatoes

 1 bunch Rosemary

 5 oz Baby Spinach

 ¼ cup Grated
Parmesan Cheese


 2 Tbsps Mascarpone
Cheese

 2 Tbsps Crème
Fraîche

 2 tsps Honey

 1 Tbsp Sherry
Vinegar

 1 Tbsp Hot Sauce

 1 Tbsp Weeknight
Hero Spice Blend¹

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1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **rolls**.
- Pick the **rosemary** leaves off the stems; roughly chop the leaves.
- Halve the **tomatoes**; place in a bowl. Season with salt and pepper.
- Roughly chop the **onions**.
- Peel 1 **clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **mascarpone**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook & slice the chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In a large 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. When cool enough to handle, slice crosswise.



3 Make the croutons

- Meanwhile, in a large bowl, combine the **diced rolls**, **chopped rosemary**, **half the parmesan**, and **2 tablespoons of olive oil**; season with salt and pepper. Toss to coat.
- Reserving the bowl, transfer to a sheet pan. Arrange in an even layer.
- Toast in the oven 5 to 7 minutes, or until lightly browned and crispy.
- Remove from the oven.



4 Wilt the spinach

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.
- Turn off the heat.



5 Make the panzanella & serve your dish

- In the reserved bowl, combine the **crème fraîche**, **vinegar**, a drizzle of **olive oil**, and **as much of the garlic paste as you'd like**. Whisk to combine.
- Add the **seasoned tomatoes**, **croutons**, **wilted spinach**, **chopped onions**, and **remaining parmesan**. Season with salt and pepper. Toss to thoroughly combine.
- Serve the **sliced chicken** with the **panzanella**. Top the chicken with the **sauce**. 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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