

# Oven-Baked Sweet Chili Chicken

with Aromatic Rice & Green Beans

4 SERVINGS

⌚ 40 MINS: 5 MINS ACTIVE  
35 MINS INACTIVE

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## Ingredients\*



18 oz Boneless Chicken Breast Pieces



1 cup Long Grain White Rice



¾ lb Green Beans



⅓ cup East Asian-Style Sautéed Aromatics



¼ cup Sweet Chili Sauce



2 Tbsps Sambal Oelek



¼ cup Mayonnaise



¼ cup Roasted Peanuts



2 Single-Use Aluminum Trays



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\*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.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Wash and dry the **green beans**; snap off and discard any stems ends.
- Lightly coat the trays with a drizzle of **olive oil**.
- Between the two prepared trays, evenly divide the **rice** and **sautéed aromatics**.
- Add **1 cup of water** to each tray. Season with salt and pepper; stir to thoroughly combine.

## 2 Bake the trays

- Pat the **chicken** dry with paper towels. Season with salt and pepper.
- Add the **seasoned chicken** in an even layer on top of the **prepared base**.
- Tightly cover the trays with foil and bake 25 minutes. Leaving the oven on, remove from the oven.
- Carefully remove and discard the foil. Add the **green beans** in an even layer; drizzle with **olive oil**.
- Return to oven and bake, uncovered, 9 to 11 minutes, or until the rice and green beans are tender and the chicken is cooked through.
- Remove from the oven.

## 3 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise**, **sweet chili sauce**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **baked trays** drizzled with the **sauce**. Garnish with the **peanuts**. Enjoy!



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



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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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