

Sherry Chicken & Mashed Potatoes

with Hot Honey Asparagus

2 SERVINGS

30-40 MINS

 **Blue Apron**

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Ingredients*

Customized ingredients

 2 Boneless, Skinless Chicken Breasts 

SWAPPED FOR:

 2 Boneless, Center-Cut Pork Chops 

 ¾ lb Potatoes

 6 oz Asparagus

 1 oz Salted Butter

 1 Tbsp Sherry Vinegar

 2 tsps Honey

 2 Tbsps Sliced Roasted Almonds

 ¼ tsp Crushed Red Pepper Flakes



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

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the hot honey

- 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.
- 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**.
- Snap off and discard the tough, woody stem ends of the **asparagus**.
- In a bowl, combine **half the honey** (kneading the packet before opening), **1 teaspoon of warm water**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.



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 **2 tablespoons of olive oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan, 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.



↻ CUSTOMIZED STEP 3 If you chose Pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

4 Roast the asparagus

- Meanwhile, line a sheet pan with foil.
- Place the **asparagus** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 10 to 12 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



5 Make the pan sauce

- To the pan of reserved fond, add the **vinegar** (carefully, as the liquid may splatter) and **remaining honey**. Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until thoroughly combined.
- Turn off the heat. Stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.



6 Slice the chicken & serve your dish

- Slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **mashed potatoes** and **roasted asparagus**. Top the chicken and potatoes with the **pan sauce**. Top the asparagus with the **hot honey**. Garnish with the **almonds**. Enjoy!



↻ CUSTOMIZED STEP 6 If you chose Pork

- Follow the directions in Step 6, using the **rested pork** (instead of chicken).

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for pork.

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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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