

Gouda & Panko-Crusted Chicken

with Roasted Potatoes & Green Beans

4 SERVINGS | 40-50 MINS


 **Blue Apron**
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Ingredients*


 4 Boneless, Skinless Chicken Breasts

 ¾ cup Panko Breadcrumbs


 1 ¾ lbs Potatoes


 ¾ lb Green Beans


 1 clove Garlic


 1 oz Pickled Peppadew Peppers

 1 Lemon

 4 oz Smoked Gouda Cheese

 2 oz Salted Butter

 ¾ cup Sliced Roasted Almonds

 1 Tbsp Weeknight Hero Spice Blend¹



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

More meat? No problem.



Choose à la carte proteins (found on the Add-ons menu) to add to our recipes or to create your own.

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

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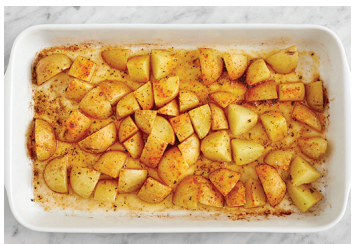
1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Large dice the **potatoes**.
- Roughly chop the **peppers**.
- Grate the **gouda** on the large side of a box grater.
- Cut off and discard any stem ends from the **green beans**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.



2 Start the potatoes

- Place the **diced potatoes** in a large baking dish. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat. Arrange in an even layer.
- Roast 12 minutes, or until slightly tender when pierced with a fork.
- Leaving the oven on, remove from the oven.



3 Roast the chicken & potatoes

- Meanwhile, melt **half the butter** in a medium bowl in the microwave (or melt in a pot on the stove, then transfer to a medium bowl).
- Add the **breadcrumbs**, **chopped peppers**, and **grated gouda**. Season with salt and pepper; stir to combine.



Step 3 continued:

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Carefully place the **seasoned chicken** on top of the **partially roasted potatoes**. Evenly top the with the **cheesy breadcrumbs** (pressing gently to adhere). Tightly cover the baking dish with foil.
- Roast 12 minutes. Carefully remove the foil.
- Continue to roast 10 to 12 minutes, or until the topping is browned, the potatoes are tender when pierced with a fork, and the chicken is cooked through.*
- Remove from the oven and let stand at least 2 minutes before serving.

4 Cook the green beans & serve your dish

- While the chicken and potatoes finish roasting, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans**; season with salt and pepper. Cook, stirring occasionally, 6 to 7 minutes, or until lightly browned.
- Add the **remaining butter**, **garlic paste**, **almonds**, and **lemon juice** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the butter is melted and the green beans are softened.
- Turn off the heat.
- Serve the **roasted chicken and potatoes** with the **cooked green beans**. 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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