

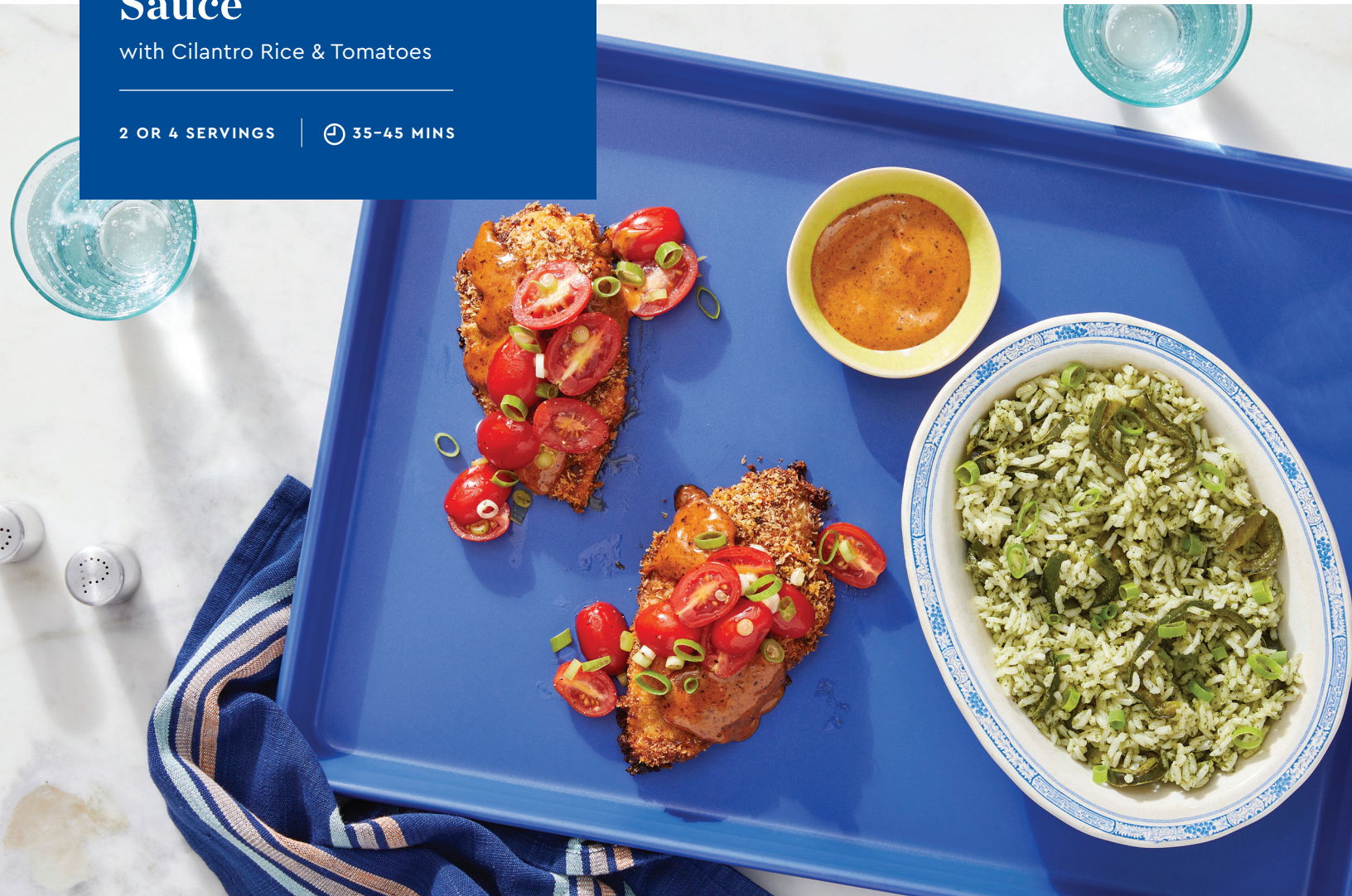
# Deviled Chicken & Honey-Chipotle Sauce

with Cilantro Rice & Tomatoes


2 OR 4 SERVINGS






⌚ 35-45 MINS





 **Blue Apron**  
blueapron.com



## Ingredients

-  2 Boneless, Skinless Chicken Breasts or 4 for 4 servings
-  1 Poblano Pepper or 2 for 4 servings
-  ¼ cup Grated Parmesan Cheese
-  2 Tbsps Mayonnaise or ¼ cup for 4 servings
-  2 tps Chipotle Chile Paste

-  ½ cup Long Grain White Rice or 1 cup for 4 servings
-  4 oz Grape Tomatoes or ½ lb for 4 servings
-  1 oz Salted Butter
-  2 tps Honey or 4 tps for 4 servings
-  1 Tbsp Mexican Spice Blend<sup>1</sup>

-  ¼ cup Panko Breadcrumbs or 1 ¼ cups for 4 servings
-  2 Scallions
-  1 Tbsp Dijon Mustard
-  ¼ cup Cilantro Sauce

 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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<sup>1</sup>. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano



Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & dress the tomatoes

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the upper third of the oven, then preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **tomatoes**.



- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes, sliced white bottoms of the scallions**, and a drizzle of **olive oil**; season with salt and pepper.

## 2 Bread the chicken

- Melt the **butter** in a large bowl in the microwave (or melt in a medium pot, then transfer to a large bowl).
- Add the **spice blend** and **mustard**; season with salt and pepper. Whisk until thoroughly combined.
- On a large plate, combine the **breadcrumbs** and **cheese**; season with salt and pepper.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- Working one piece at a time, thoroughly coat the **seasoned chicken** in the **spiced butter** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing gently to adhere).
- Transfer the **breaded chicken** to a sheet pan.



For easier cleanup, line your sheet pan with foil.

## 3 Bake the chicken

- Top the **breaded chicken** with a drizzle of **olive oil**.
- Place on the upper oven rack and bake 18 to 20 minutes *or 19 to 21 minutes if you're cooking 4 servings*, or until browned and cooked through.\*
- Remove from the oven.



## 4 Cook & finish the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot (or the pot used to melt the butter), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced pepper**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **rice, a big pinch of salt, and 1 cup of water or 2 cups of water if you're cooking 4 servings** (carefully, as the liquid may splatter). Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **cilantro sauce** until combined. Taste, then season with salt and pepper if desired.



## 5 Make the sauce & serve your dish

- Meanwhile, in a bowl, combine the **mayonnaise, honey** (kneading the packet before opening), 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.
- Serve the **baked chicken** with the **finished rice**. Drizzle the chicken with the **sauce**. Top with the **dressed tomatoes and sliced green tops of the scallions**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](http://blog.blueapron.com/foodsafety)

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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