

# Honey-Rhubarb Chicken

with Asparagus & Fingerling Potatoes

PREP TIME: 10 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Rhubarb, with its gorgeous pink and green stalk, is a prize of springtime produce. It's delicious in savory applications, like the complex sauce for tonight's chicken. We're using sweet roasted garlic and honey to offset the rhubarb's natural tartness, and finishing the sauce with a bit of butter for richness. A side of roasted fingerling potatoes and asparagus (added to the sheet pan for the last few minutes of roasting) rounds out this gourmet seasonal meal.



## MATCH YOUR BLUE APRON WINE:



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



## Ingredients



2  
BONELESS,  
SKINLESS  
CHICKEN BREASTS



2 cloves  
GARLIC



1 stalk  
RHUBARB



3/4 lb  
FINGERLING  
POTATOES



1/2 bunch  
ASPARAGUS



1 bunch  
THYME

## KNICK KNACKS:



2 Tbsp  
BUTTER



1 Tbsp  
WHITE WINE  
VINEGAR



1 Tbsp  
HONEY

Wed. 6-7-17

Chicken: A+ PERFECT CRUST. SO TASTY.

Potatoes: A: well-cooked & crispy & nicely seasoned.

Asparagus: B+ well-seasoned. Lil' bit overcooked



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2



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4



5



6



## 1 Prepare the ingredients:

- ☐ Remove the honey from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; cut into thirds on an angle.
- ☐ Cut off and discard any leaves or woody stem ends from the rhubarb; thinly slice the rhubarb crosswise.

## 2 Start the vegetables:

- ☐ Place the **potatoes**, **whole thyme sprigs**, and **unpeeled garlic cloves** on a sheet pan. Drizzle with **1 tablespoon of olive oil** and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, with the potatoes cut side down, on 1 side of the sheet pan.
- ☐ Roast 10 to 12 minutes, or until the potatoes are lightly browned. Leaving the oven on, remove the roasted vegetables from the oven.

## 3 Cook the chicken:

- ☐ While the potatoes and garlic roast, pat the **chicken** dry with paper towels and season with salt and pepper on both sides.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 5 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 and set aside in a warm place.

## 4 Finish the vegetables:

- ☐ Place the **asparagus** in a bowl; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat.
- ☐ Carefully remove the **roasted garlic cloves** from the sheet pan; transfer to a small bowl. Add the seasoned asparagus to the other side of the sheet pan in a single, even layer. Return to the oven and roast 5 to 7 minutes, or until the asparagus is lightly browned and the potatoes are tender when pierced with a fork. Remove from the oven; carefully discard the thyme sprigs.

## 5 Make the sauce:

- ☐ While the potatoes and asparagus roast, when cool enough to handle, using your fingers, carefully squeeze the **roasted garlic cloves** out of their skins; discard the skins. Heat the pan of reserved fond on medium-high until hot.
- ☐ Add the garlic, **rhubarb**, and **vinegar**; season with salt and pepper. Cook, stirring frequently and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until the rhubarb is slightly softened.
- ☐ Add the **honey** (kneading the package before opening) and **1/4 cup of water**. Cook, stirring occasionally, 2 to 3 minutes, or until slightly thickened. Turn off the heat and add the **butter**; stir until melted. (If the sauce seems too thick, gradually stir in up to 2 tablespoons of water.) Season with salt and pepper to taste.

## 6 Slice the chicken & plate your dish:

- ☐ Cut the **cooked chicken** crosswise into 1-inch-thick pieces.
- ☐ Divide the **finished vegetables** and sliced chicken between 2 dishes. Top the chicken with the **sauce**. Enjoy!