



Sheet Pan Cheesy Italian Chicken

with Potatoes, Bell Pepper & Parmesan

2 < OR > 4 SERVINGS

-  2 | 4 Boneless, Skinless Chicken Breasts
-  12 | 24 oz Potatoes
-  1 | 2 Bell Pepper
-  1 | 2 oz Balsamic-Marinated Cipolline Onions
-  2 | 4 oz Shredded Fontina Cheese
-  1/4 | 1/2 cup Grated Parmesan Cheese
-  1 1/2 | 3 tsp Calabrian Chile Paste
-  4 | 8 Tbsp Mayonnaise
-  1/4 | 1/2 cup Panko Bread crumbs
-  1 | 2 Tbsp Italian Seasoning¹



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Sheet Pans
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

Our vibrant chile paste comes from Calabria—a region of southern Italy known for its spicy, bright red peppers. It adds delicious tang in addition to its notable heat.

COOKING TEMPERATURE

The USDA recommends a minimum safe cooking temperature of:

165°F Chicken

LIMITED TIME!

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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
Ingredients may be replaced and quantities may vary.

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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



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1. Prepare the ingredients

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the **potatoes** into 1/2-inch rounds.
- ☐ Cut off and discard the stem of the **pepper(s)**. Halve lengthwise; remove the ribs and seeds, then cut crosswise into 1-inch pieces.
- ☐ Roughly chop the **onions**.
- ☐ In a bowl, combine the **fontina**, **breadcrumbs**, **half the mayonnaise** (you will have extra), **half the Italian seasoning**, 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. Stir to combine.



2. Roast the vegetables

- ☐ Line two sheet pans with foil.
- ☐ Place the **potato rounds** on one sheet pan.
- ☐ Drizzle with **olive oil**; season with salt, pepper, and the **remaining Italian seasoning**. Toss to coat; arrange in an even layer on one side of the sheet pan.
- ☐ Roast 10 minutes. Leaving the oven on, remove from the oven.
- ☐ While the potatoes roast, place the **pepper pieces** in a bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- ☐ Carefully add the **seasoned pepper pieces** in an even layer to the other side of the sheet pan.
- ☐ Return to the oven and roast 10 to 14 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove from the oven.



3. Roast the chicken

- ☐ Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- ☐ Transfer to the remaining sheet pan.
- ☐ Roast 10 minutes. Leaving the oven on, remove from the oven.
- ☐ Evenly spread the **cheesy breadcrumb topping** onto the **partially roasted chicken**.
- ☐ Return to the oven and roast 8 to 12 minutes, or until browned and cooked through.
- ☐ Remove from the oven.



4. Serve your dish

- ☐ Serve the **roasted chicken** with the **roasted vegetables**. Garnish the vegetables with **chopped onions** and **parmesan**. Enjoy!



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