



## Honey-Dijon Glazed Chicken

with Roasted Green Beans & Potatoes



30-40min



2 Servings

With this dish, we've modernized the idea of "chicken & potatoes." We glaze succulent chicken breasts with a sweet-tangy combo of honey-mustard and vinegar. And we save time by cooking the potatoes and green veggie together with a sheet pan roast of Yukon golds and string beans.



## What we send

- 2 Yukon gold potatoes
- ½ lb green beans
- ¼ oz fresh thyme
- 2 (½ oz) honey
- 2 pkts Dijon mustard
- 12 oz pkg boneless, skinless chicken breasts

## What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

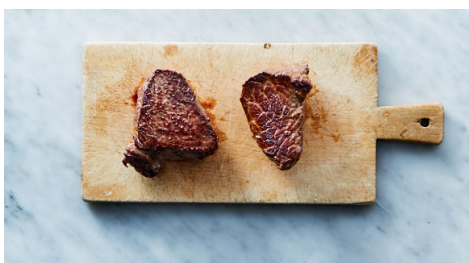
## Nutrition per serving

Calories 580kcal, Fat 21g, Carbs 58g, Protein 45g



### 1. Roast potatoes

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet in oven to preheat. Scrub **potatoes**, then slice into ¼-inch thick rounds. In a medium bowl, toss potatoes with **1½ tablespoons oil, salt, and a few grinds of pepper**. Carefully add to the preheated baking sheet in an even layer. Roast on upper oven rack until tender and lightly browned, 15-20 minutes.



### 4. CHICKEN VARIATION

While **vegetables** roast, pat **chicken** dry and season all over with **salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest.



### 2. Prep ingredients

Meanwhile, trim **green beans**. Pick and finely chop **½ teaspoon thyme leaves**. Using same bowl, toss green beans with remaining whole thyme sprigs, **1 teaspoon oil**, and **a pinch each salt and pepper**. In a small bowl, whisk to combine **chopped thyme, honey, mustard, and 2 tablespoons each vinegar and water**.



### 5. Make pan sauce

Remove skillet from heat, then immediately add **honey-mustard-vinegar mixture** to skillet. Return skillet to medium heat; stir, scraping up any browned bits from the bottom, until sauce is thick and glossy, 2-3 minutes. Season to taste with **salt and pepper**.



### 3. Roast green beans

Once **potatoes** have been in the oven for 15-20 minutes, add **green beans** to baking sheet. Return to oven and roast on upper oven rack until potatoes are browned and crisp, and green beans are tender, about 10 minutes. Remove and discard **thyme sprigs**.



### 6. Serve

Stir in **any resting juices** from cutting board to pan sauce in skillet. Serve **chicken** alongside **roasted green beans and potatoes** with **sauce** spooned over chicken. Enjoy!