



45 MINUTE RECIPE



Balsamic-Cherry Chicken

with Mashed Potatoes & Sautéed Carrots

2 <OR> 4 SERVINGS

CUSTOMIZED OPTIONS:

- 2 | 4 Boneless, Skinless Chicken Breasts
or
2 | 4 Boneless, Center-Cut Pork Chops

- 12 | 24 oz Potatoes

- 6 | 12 oz Carrots

- 1/4 | 1/2 cup Grated Parmesan Cheese

- 2 | 4 Tbsp Mascarpone Cheese

- 1 | 2 oz Salted Butter

- 2 | 4 Tbsp Balsamic Vinegar

- 1 | 2 Tbsp Sour Cherry Spread



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

Medium Nonstick Pan (Large for 4)
Medium Pot
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

Balsamic vinegar is a dark, intensely flavored vinegar made from crushed grapes that balances a sweet, fruity flavor and a subtle acidity. Notes of fig, molasses, and even a tart, chocolatey flavor can be prominent.

COOKING TEMPERATURE

The USDA recommends a minimum safe cooking temperature of: 165°F Chicken | 145°F Pork



Blue Apron × TRAVEL TEXAS



LIMITED EDITION

The Lone Star State, on Your Plate

Featuring James Beard Award-nominated chef Tracy Malechek-Ezekiel of Birdie's in Austin – Food & Wine's Restaurant of the Year!



SCAN TO SHOP

SCAN TO SHOP

Ingredients may be replaced and quantities may vary.

To view this recipe's full nutrition information, navigate to the orders tab in the Blue Apron app or at blueapron.com and select the recipe, then click on 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: blueapron.com/food-safety

SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Share your photos with #blueapron

Blue Apron, LLC,
New York, NY 10018



1. Prepare the ingredients & start the sauce

- ☐ Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the **potatoes**.
- ☐ Peel the **carrots**; thinly slice crosswise on an angle.
- ☐ In a bowl, combine the **sour cherry spread**, **vinegar**, and **$\frac{1}{4}$ cup of water**; season with salt and pepper.



2. Cook & mash the potatoes

- ☐ Add the **diced potatoes** to the pot of boiling water. Cook 16 to 20 minutes, or until tender when pierced with a fork. Turn off the heat.
- ☐ Drain thoroughly and return to the pot. Add the **mascarpone** and a drizzle of **olive oil**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.
- ☐ Taste, then season with salt and pepper if desired. Cover to keep warm.



3. Cook the carrots

- ☐ Meanwhile, in a medium nonstick pan (or large for 4 servings), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **sliced carrots**. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and slightly softened.



Step 3 continued:

- ☐ Carefully add **2 tablespoons of water**. Cook, stirring frequently, 1 to 2 minutes, or until the carrots are softened and the water has cooked off.
- ☐ Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- ☐ Wipe out the pan.

[Look for customized instructions before the next step!](#)

4. Cook the chicken

- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned chicken. Cook 6 to 9 minutes per side, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a cutting board.
- ☐ When cool enough to handle, slice the **cooked chicken** crosswise.



5. Finish the sauce & serve your dish

- ☐ Heat the pan of reserved fond on medium-high until hot.
- ☐ Add the **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly and scraping up any fond, 1 to 2 minutes, or until slightly thickened. (For a thicker consistency, continue cooking the sauce. For a thinner consistency, add 1 tablespoon of water at a time to loosen.)
- ☐ Turn off the heat. Stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.
- ☐ Serve the **sliced chicken** with the **mashed potatoes** and **cooked carrots**. Top the chicken and potatoes with the **finished sauce**. Garnish with the **parmesan**. Enjoy!



Customized Step

PORK

- ☐ Pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a cutting board.
- ☐ Slice the **rested pork** crosswise.



The Father's Day Collection

Celebrate Dad with easy, chef-crafted recipes that make it more than just another meal.



Shop the Menu