

# Peruvian Roast Chicken & Potatoes

*with Green Beans & Creamy Jalapeño Sauce*

In Peruvian cuisine, “pollo a la brasa” is a popular dish of spiced (and traditionally spit-roasted) chicken, paired with a deliciously creamy, spicy and tangy sauce. In this simple adaptation, we’re slathering our chicken with a rub of smoky spices and vinegar, then roasting it in the oven for succulent results. The chicken finds a perfect counterpoint in our sauce, which gets an extra kick from pickled jalapeño. In lieu of fries (the classic side), we’re serving roasted potatoes—and, for a seasonal touch, lime-dressed green beans.

## Blue Apron Wine Pairing

Le Pont Vers Le Bar Chinon, 2015



## Ingredients

2 Boneless, Skin-On Chicken Breasts  
4 Ounces Green Beans  
1 Lime  
1 Pound Russet Potatoes  
1 Bunch Cilantro

## Knick Knacks

3 Tablespoons Mayonnaise  
1 Tablespoon White Vinegar  
½ Ounce Sliced, Pickled Jalapeño Pepper  
1 Tablespoon Peruvian Chicken Spice Blend  
(Smoked Paprika, Ground Cumin & Onion Powder)

**Makes:** 2 servings | **Calories:** about 670 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/891](https://blueapron.com/recipes/891)

1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Medium dice the potatoes. Snap off and discard the stem ends of the green beans. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime. Keeping a few leaves whole, finely chop the cilantro leaves and stems. Finely chop the jalapeño; thoroughly wash your hands immediately afterwards.

2



## Start the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer on 1 side of the sheet pan. Roast 6 to 8 minutes, or until lightly browned. Remove from the oven, leaving the oven on.

3



## Make the spice rub & coat the chicken:

While the potatoes roast, in a bowl, combine the **spice blend** and **vinegar**; season with salt and pepper. Stir in enough olive oil to create a paste. Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Transfer to a plate. Using your hands, thoroughly coat both sides of the seasoned chicken with an even layer of the spice rub.

4



## Roast the chicken & potatoes:

Carefully transfer the **coated chicken**, skin sides up, to the other side of the sheet pan of **lightly browned potatoes**. Roast 18 to 20 minutes, or until the chicken is cooked through and the potatoes are browned and tender when pierced with a fork. Remove from the oven.

5



## Cook & dress the green beans:

While the chicken and potatoes roast, add the **green beans** to the pot of boiling water and cook 3 to 4 minutes, or until bright green and slightly softened. Drain thoroughly and pat dry with paper towels; transfer to a bowl. Add the **juice of 2 lime wedges**; season with salt and pepper to taste. Drizzle with olive oil and toss to coat.

6



## Make the sauce & plate your dish:

While the chicken and potatoes continue to roast, in a bowl, combine the **mayonnaise**, **lime zest**, **chopped cilantro**, the **juice of the remaining lime wedges** and **as much of the jalapeño as you'd like**, depending on how spicy you'd like the sauce to be; season with salt and pepper to taste. Divide the **roasted chicken and potatoes** and **dressed green beans** between 2 dishes. Garnish with the **whole cilantro leaves**. Serve with the sauce on the side. Enjoy!