

Spanish-Style Chicken & Potato Salad

with Fig Mayo

WW™ APPROVED

🕒 35-45 MINS | 4 SERVINGS

The easy sauce for our Spanish-spiced chicken calls on the sweet flavor of fig, thanks to a specialty fruit spread we're mixing with just a touch of mayo. It's a perfect match for our potato salad dressed with creamy, zesty mustard sauce.



MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Wine is not included in SmartPoints®



WW | 12 9 6 SmartPoints® value per serving



Scan this barcode in your WW app to track SmartPoints®

Ingredients



4
BONELESS,
SKINLESS
CHICKEN BREASTS



1/2 lb
SWEET PEPPERS



1
ZUCCHINI



1 Tbsp
SHERRY VINEGAR



1/4 cup
MAYONNAISE



1 Tbsp
CREAMY
MUSTARD SAUCE



1 1/4 lbs
GOLDEN OR RED
POTATOES



1
RED ONION



2 cloves
GARLIC



1 bunch
PARSLEY



1 Tbsp
FIG SPREAD



1 Tbsp
SPANISH SPICE
BLEND*

*Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.

To learn more about WW and SmartPoints visit ww.com. The WW logo, SmartPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.



1 Prepare the ingredients & make the fig mayo:

- 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**.
- Medium dice the **zucchini**.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice into rings.
- Halve, peel, and medium dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Combine the **sliced peppers, diced onion, and chopped garlic** in a bowl.
- Roughly chop the **parsley** leaves and stems.
- In a bowl, combine the **mayonnaise, fig spread, and 2 teaspoons of water**; season with salt and pepper.



2 Cook & dress the potatoes:

- Add the **diced potatoes** to the pot of boiling water. Cook 15 to 17 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **creamy mustard sauce**; stir to coat. Taste, then season with salt and pepper if desired.



3 Cook the vegetables:

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **prepared pepper mixture**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Add the **vinegar**. Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off. Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Cook the chicken:

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.** Transfer to a cutting board.



5 Finish & serve your dish:

- Add the **cooked vegetables** to the pot of **dressed potatoes**; season with salt and pepper. Stir to combine.
- Carefully slice the **cooked chicken** crosswise.
- Serve the **sliced chicken** with the **potato salad**. Top the chicken with the **fig mayo** and **chopped parsley**. Enjoy!

**An instant-read thermometer should register 165°F.



NUTRITION PER SERVING (AS PREPARED)* Calories: 530, Total Carbohydrates: 38g, Dietary Fiber: 6g, Added Sugar: 3g, Total Fat: 23g, Saturated Fat: 2.5g, Protein: 43g, Sodium: 1050mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC New York, NY 10005

[f](#) [t](#) [@](#) Share your photos with #blueapron