



# APRICOT GINGER CHICKEN

with Roasted Green Beans and Jasmine Rice



## HELLO

### APRICOT GINGER SAUCE

A little bit sweet, a little bit aromatic,  
and all-around delicious

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 580



Ginger



Green Beans



Apricot Jam



Jasmine Rice



Chicken Cutlets



Chicken Stock Concentrate

## START STRONG

Instead of mincing your ginger, try grating it with a microplane or the smallest holes of your box grater. This will save time and also produce a smoother sauce.

## BUST OUT

- Peeler
- Small pot
- Baking sheet
- Paper towels
- Large pan
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 2 Thumbs
- Jasmine Rice ½ Cup | 1 Cup
- Green Beans 6 oz | 12 oz
- Chicken Cutlets\* 10 oz | 20 oz
- Apricot Jam 2 TBSP | 4 TBSP
- Chicken Stock Concentrate 1 | 2

\* Chicken is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

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## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and mince or grate **ginger**.



## 2 COOK RICE

In a small pot, combine **rice**, ¾ cup **water** (1½ cups for 4 servings), and a large pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Turn off heat; keep covered until ready to serve.



## 3 ROAST GREEN BEANS

While rice cooks, toss **green beans** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 12-15 minutes.



## 4 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer chicken to a plate.



## 5 MAKE SAUCE

Add half the **ginger** (or more if you want an extra kick!) to same pan over medium heat. Cook until fragrant, 30 seconds to 1 minute. Add **jam**, **stock concentrate**, and ¼ cup **water** (½ cup for 4 servings). Cook, stirring, until thickened, 1-2 minutes. Turn off heat; stir in **1 TBSP butter** until melted.



## 6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper**. Divide rice, **chicken**, and **green beans** between plates. Drizzle chicken with **sauce** and serve.

## JAM OUT

Make this fruity sauce again to top pork chops.

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