



AMAZING APRICOT CHICKEN

with Fingerling Potatoes and Green Beans



HELLO
APRICOT BALSAMIC SAUCE
 Stone-fruit sweetness meets vinegary twang.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 540**



Fingerling Potatoes



Green Beans



Shallot



Chicken Breasts



Thyme



Balsamic Vinegar



Apricot Jam



Chicken Stock Concentrate

START STRONG

Want to know the secret to extra-toasty roasted potatoes? Put your baking sheet into the oven before turning it on. When those spuds hit that hot surface, they'll begin to sizzle and crisp.

BUST OUT

- Baking sheet
- Large pan
- Paper towel
- Olive oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|-----------------|
| • Fingerling Potatoes | 12 oz 24 oz |
| • Green Beans | 6 oz 12 oz |
| • Shallot | ½ 1 |
| • Chicken Breasts | 12 oz 24 oz |
| • Thyme | ¼ oz ¼ oz |
| • Apricot Jam | 1 oz 1 oz |
| • Balsamic Vinegar | 1 TBSP 2 TBSP |
| • Chicken Stock Concentrate | 1 1 |

WINE CLUB

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1 ROAST POTATOES

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Halve **potatoes** lengthwise. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, 20-25 minutes total (we'll add more to the sheet after 10 minutes).



4 COOK CHICKEN

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel, then season all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 4-5 minutes per side. Remove from pan and set aside to rest.



2 ROAST GREEN BEANS

Once **potatoes** have roasted 10 minutes, remove sheet from oven and give them a toss, pushing toward one side of sheet. Toss **green beans** with a drizzle of **olive oil** and a pinch of **salt** and **pepper** on other side of sheet. Return sheet to oven and roast until potatoes are done and green beans are lightly crisped, about 10 minutes.



5 MAKE SAUCE

Lower heat under same pan to medium and add **shallot**, **thyme**, and a drizzle of **olive oil**. Cook, tossing, until softened, 2-3 minutes. Stir in **apricot jam** and **1 TBSP vinegar** (we sent more). Simmer until syrupy, about 1 minute. Stir in **1 TBSP water** and **stock concentrate**. Simmer until thickened, about 3 minutes. Remove pan from heat, add **1 TBSP butter**, and stir to melt. **TIP:** Stir in a splash of water if sauce is thick.



3 PREP SHALLOT

Halve **shallot**. Finely mince one half (save the other for another use, like adding to salad dressing).



6 PLATE AND SERVE

Discard **thyme** from pan. Give **sauce** a taste and add more **vinegar** if you prefer a tangier flavor. Season with **salt** and **pepper**. Thinly slice **chicken**. Divide chicken, **green beans**, and **potatoes** between plates. Drizzle sauce over chicken and serve.

FANTASTIC!

Apricot preserves and balsamic are a dream team together.

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