

HALL OF FAME

# **AMAZING APRICOT CHICKEN**

with Fingerling Potatoes and Green Beans



## **HELLO**

## **HALL OF FAME**

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



CALORIES: 560



Fingerling Potatoes

Green Beans



Chicken Breasts





Balsamic Vinegar



Apricot Jam



Chicken Stock Concentrate

1.1 Amazing Apricot Chicken\_FAM\_NJ.indd 1 12/13/18 2:40 PM

#### START STRONG

Want to know the secret to extratoasty roasted potatoes? Leave your baking sheet in the oven while it preheats. When those spuds hit that hot surface, they'll begin to sizzle and crisp.

#### **BUST OUT**

- · Baking sheet
- Large pan

Shallot

Apricot Jam

- Paper towel
- Olive oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)

#### **INGREDIENTS**

Ingredient 2-person | 4-person

 Fingerling Potatoes 12 oz | 24 oz

 Green Beans 6 oz | 12 oz

• Chicken Breasts 12 oz | 24 oz

• Thyme 1/4 oz | 1/4 oz

• Balsamic Vinegar 1 TBSP | 2 TBSP

· Chicken Stock Concentrate 1 | 1

**WINE CLUB** 

Pair this meal with a HelloFresh Wine matching this icon.



1/2 | 1

2 TBSP | 2 TBSP





## **ROAST POTATOES**

Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry all produce. 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).



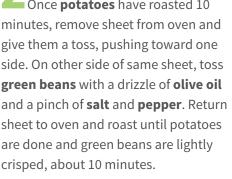
**COOK CHICKEN** 

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.



## **ROAST GREEN BEANS**

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





## 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 very thick.



# **PREP SHALLOT**

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



#### **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. Slice chicken. Divide chicken, green beans, and potatoes between plates. Drizzle sauce over chicken and serve.

## **FANTASTIC!**

Apricot jam and balsamic are a dream team together.

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