



# 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: 500**



Fingerling Potatoes



Shallot



Thyme



Apricot Jam



Green Beans



Chicken Breasts



Balsamic Vinegar



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

- 2 Baking sheets
- Large pan
- Paper towel
- Olive oil (7 tsp)
- Butter (2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Fingerling Potatoes 24 oz
- Green Beans 12 oz
- Shallot 1
- Chicken Breasts 24 oz
- Thyme ¼ oz
- Balsamic Vinegar 4 TBSP
- Apricot Jam 2 TBSP
- Chicken Stock Concentrate 1

## HELLO WINE



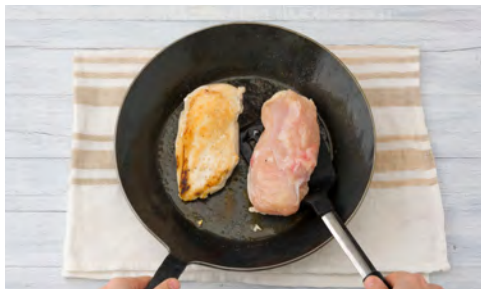
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## 1 PREHEAT OVEN AND ROAST POTATOES

**Wash and dry all produce.** Preheat oven to 425 degrees. Cut **potatoes** in half lengthwise. Toss on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast until tender and lightly browned, 20-25 minutes, tossing halfway through.



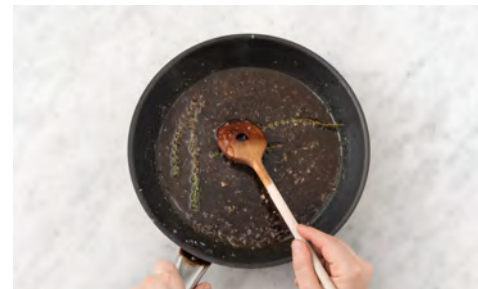
## 4 COOK CHICKEN

Heat a large 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.



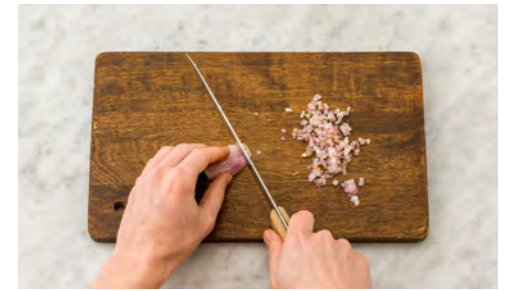
## 2 ROAST GREEN BEANS

Toss **green beans** on another baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until slightly crispy, about 12 minutes.



## 5 MAKE SAUCE

Add **shallot**, **thyme**, and a drizzle of **olive oil** to same pan over medium heat. Cook, tossing, until shallot is soft, 2-3 minutes. Stir in **balsamic vinegar** and **apricot jam**. Let simmer until syrupy, about 1 minute. Stir in ½ **cup water** and **stock concentrate**. Simmer until thickened, about 3 minutes. Remove pan from heat, add **2 TBSP butter**, and stir or gently swirl pan until melted.



## 3 PREP SHALLOT

Halve and peel **shallot**, then finely mince.



## 6 PLATE AND SERVE

Discard **thyme** from pan. Season **sauce** with **salt** and **pepper**. Thinly slice **chicken**. Divide chicken, **green beans**, and **potatoes** between plates. Drizzle sauce over chicken and serve.

## FANTASTIC!

Apricot jam and balsamic vinegar are a dream team together.

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