



# AMAZING APRICOT CHICKEN

with Jasmine Rice & Green Beans



HELLO

## APRICOT BALSAMIC SAUCE

Stone-fruit sweetness meets vinegary tang.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 710



Jasmine Rice



Shallot



Thyme



Apricot Jam



Green Beans



Chicken Breasts



Balsamic Vinegar



Chicken Stock Concentrate



## START STRONG

If the apricot jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

## BUST OUT

- Small pot
- Paper towels
- Large pan
- Medium bowl
- Olive oil (3 tsp | 3 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **¾ Cup | 1½ Cups**
- Green Beans **6 oz | 12 oz**
- Shallot **1 | 1**
- Chicken Breasts\* **12 oz | 24 oz**
- Thyme **¼ oz | ¼ oz**
- Apricot Jam **2 TBSP | 4 TBSP**
- Balsamic Vinegar **5 tsp | 10 tsp**
- Chicken Stock Concentrate **1 | 2**

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



## 1 PREP SHALLOT

Wash and dry all produce (except green beans). Halve, peel, and mince half the **shallot** (save the rest for another use; for 4 servings, mince whole shallot).



## 2 COOK RICE

Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Stir in **rice, 1¼ cups water** (2¼ cups for 4), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 3 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. Turn off heat; transfer chicken to a cutting board and set aside to rest. Wipe out pan.



## 4 COOK GREEN BEANS

When chicken has 2 minutes left to cook, pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Carefully transfer to a medium bowl and toss with a drizzle of **olive oil, salt,** and **pepper**.



## 5 MAKE SAUCE

Add **shallot, thyme sprigs,** and a drizzle of **olive oil** to same pan over medium heat. Cook, stirring, until shallot is softened, 1-2 minutes. Stir in **jam** and **1 TBSP vinegar** (2 TBSP for 4 servings; we sent more). Let simmer until syrupy, 1-2 minutes. Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4). Simmer until thickened, 1-2 minutes. Remove pan from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. **TIP:** Stir in a splash of water if sauce seems thick.



## 6 FINISH & SERVE

Remove **thyme sprigs** from pan and discard. Season with **salt** and **pepper**. Fluff **rice** with a fork and season with **salt** and **pepper**. Divide **chicken, green beans** and rice between plates. Drizzle chicken with **sauce** and serve.

## BETTER TOGETHER

Apricot jam and balsamic are a dream team. Next time, try the combo drizzled on pork chops.



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