



# BALSAMIC FIG CHICKEN

with Roasted Potatoes and Mixed Greens



## HELLO

### BALSAMIC FIG SAUCE

A new kind of sweet 'n' sour sauce with vinegary twang and jammy fruit flavor

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 560



Yukon Gold Potatoes



Rosemary



Balsamic Vinegar



Chicken Stock Concentrate



Lemon



Shallot



Chicken Breasts



Fig Jam



Mixed Greens



## START STRONG

Wanna know the secret to extra-toasty roasted potatoes? Put your baking sheet in the oven before heating it up. The spuds will sizzle when they hit that hot surface.

## BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Medium bowl
- Olive oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Rosemary **¼ oz** | **¼ oz**
- Lemon **1** | **1**
- Chicken Breasts\* **12 oz** | **24 oz**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Fig Jam **2 TBSP** | **4 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Mixed Greens **2 oz** | **4 oz**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 ROAST POTATOES

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Toss on a baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack, tossing halfway through, until browned and tender, 22-25 minutes.



## 2 PREP

Meanwhile, halve, peel, and mince **shallot**. Strip 1 tsp **rosemary** leaves from stems (2 tsp for 4 servings); finely chop. Discard stems. Halve **lemon**.



## 3 COOK CHICKEN

Pat **chicken** dry with paper towels and 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. Remove from pan and set aside to rest.



## 4 MAKE SAUCE

Lower heat under pan to medium. Add **shallot**, chopped **rosemary**, and a drizzle of **olive oil**. Cook, stirring, until softened, 2-3 minutes. Stir in **vinegar** and **fig jam**. Simmer until syrupy, about 1 minute. Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4 servings). Let reduce until thick and glossy, about 3 minutes. (**TIP:** Add a splash of water if mixture is stiff.) Turn off heat. Stir in **1 TBSP butter** (2 TBSP butter for 4 servings). Season with **salt** and **pepper**.



## 5 TOSS SALAD

While sauce simmers, in a medium bowl, toss **mixed greens** with a squeeze of **lemon juice** and a drizzle of **olive oil**. Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Thinly slice **chicken**, then divide between plates along with roasted **potatoes**. Drizzle chicken with **sauce**. Serve with **salad** on the side.

## SWEET!

Try making the sauce again with pork or lamb chops.

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