



# BALSAMIC FIG CHICKEN

with Roasted Potatoes and Lemony Broccoli



## HELLO

### BALSAMIC FIG SAUCE

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

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 590**



Yukon Gold Potatoes



Rosemary



Balsamic Vinegar



Chicken Stock Concentrate



Lemon



Shallot



Chicken Breasts



Fig Jam



Broccoli Florets



## START STRONG

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

## BUST OUT

- 2 Baking sheets
- Kosher salt
- Zester
- Black pepper
- Paper towels
- Large pan
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Rosemary **¼ oz** | **¼ oz**
- Lemon **1** | **1**
- Broccoli Florets **8 oz** | **16 oz**
- Chicken Breasts\* **12 oz** | **24 oz**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Fig Jam **2 TBSP** | **4 TBSP**
- Chicken Stock Concentrate **1** | **2**

\* 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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# HelloFRESH



## 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 AND ROAST BROCCOLI

Meanwhile, halve, peel, and mince **shallot.** Strip **1 tsp rosemary leaves** from stems (2 tsp for 4 servings); discard stems and finely chop leaves. Zest and quarter **lemon.** Cut **broccoli florets** into 1-inch pieces, if necessary; toss on a second baking sheet with a drizzle of **oil, salt, and pepper.** Roast on middle rack until browned and tender, 12-15 minutes.



## 4 MAKE SAUCE

To same pan over medium heat, add **shallot, chopped rosemary,** and a drizzle of **olive oil.** Cook, stirring, until softened, 2-3 minutes. Stir in **vinegar and jam.** Simmer until syrupy, 30-60 seconds. Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4 servings). Let reduce until thick and glossy, 2-3 minutes. (**TIP:** Add a splash of water if mixture is too thick.) Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt and pepper.**

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## 5 TOSS BROCCOLI

Once **broccoli** is done, remove from oven and toss with **lemon zest** to taste.



## 3 COOK CHICKEN

While broccoli roasts, 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. Remove from pan and set aside to rest.



## 6 FINISH AND SERVE

Thinly slice **chicken** crosswise. Divide chicken, **potatoes,** and **broccoli** between plates. Drizzle chicken with **sauce.** Serve with **lemon wedges** on the side.

## THIS IS MY JAM

Try making this awesome sauce again with pork or lamb chops.

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