



BALSAMIC FIG CHICKEN

with Roasted Potatoes & Mixed Greens

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Shallot



¼ oz | ¼ oz
Rosemary



1 | 1
Lemon



10 oz | 20 oz
Chicken Cutlets



5 tsp | 10 tsp
Balsamic Vinegar



2 TBSP | 4 TBSP
Fig Jam



1 | 2
Chicken Stock
Concentrate



2 oz | 4 oz
Mixed Greens

HELLO

BALSAMIC FIG SAUCE

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 530



HOT START

Wanna know the secret to extra-toasty roasted potatoes?

Put your baking sheet in the oven before heating it up. The spuds will sizzle and crisp when they hit that hot surface.

BUST OUT

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

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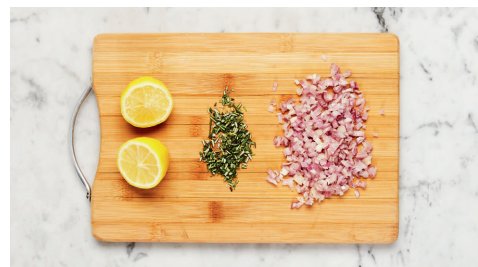
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1 ROAST POTATOES

- Adjust rack to top position 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, 20-25 minutes.



2 PREP

- While potatoes roast, halve, peel, and mince **shallot**. Strip **1 tsp rosemary leaves** from stems (**2 tsp for 4 servings**); finely chop leaves. 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, 3-5 minutes per side.
- Transfer chicken to a cutting board. Lower heat under pan to medium.



4 MAKE SAUCE

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



5 MAKE 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 & SERVE

- Thinly slice **chicken** crosswise; divide between plates along with **roasted potatoes**. Drizzle chicken with **sauce**. Serve with **salad** on the side.

* Chicken is fully cooked when internal temperature reaches 165°.