



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Shallot



¼ oz | ¼ oz
Rosemary



1 | 1
Lemon



10 oz | 20 oz
Chicken Cutlets



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Fig Jam



1 | 2
Chicken Stock
Concentrate



2 oz | 4 oz
Mixed Greens



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



8 oz | 16 oz
Broccoli Florets

Calories: 440

BALSAMIC FIG CHICKEN

with Roasted Potatoes & Mixed Greens

HALL OF FAME



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



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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
- Large pan
- Paper towels
- Medium bowl

- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 ROAST POTATOES

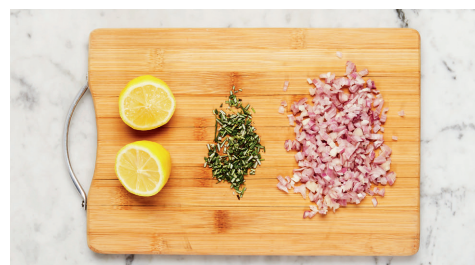
- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Toss on a baking sheet with a **drizzle of olive oil, salt, and pepper.**
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.

🔗 Cut **broccoli florets** into bite-size pieces if necessary. Swap in broccoli for potatoes; roast 12-15 minutes. (Save potatoes for another use.)



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 seems too thick.**
- Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.



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**.



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**.



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 to medium.



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide chicken and **potatoes** between plates. Drizzle chicken with **sauce**. Serve **salad** on the side.

WK 28-6