



INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Brussels Sprouts



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Rosemary



1 | 2
Demi-Baguette
Contains: Soy, Wheat



10 oz | 20 oz
Chicken Cutlets



5 tsp | 10 tsp
Balsamic Vinegar



2 | 4
Chicken Stock
Concentrates

HELLO

BALSAMIC VINEGAR

This tangy-sweet condiment adds rich sophistication to pan sauce.

BRAVO BALSAMIC CHICKEN

with Garlic Bread & Roasted Brussels Sprouts



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 630



THE MORE YOU KNOW

In step 2, we instruct you to arrange your Brussels sprouts cut sides down on the baking sheet. Why? The flat sides provide more surface area for browning, which allows for more caramelization and results in crispier sprouts.

Try this technique again the next time you roast cauliflower, radishes, or potatoes.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim and halve **Brussels sprouts** lengthwise. Peel and mince or grate **garlic**. Halve **baguette** lengthwise. Pick **rosemary leaves** from stems; mince leaves until you have 1 tsp (**2 tsp for 4 servings**).



4 MAKE GARLIC BREAD

- Meanwhile, place **2 TBSP butter** (**3 TBSP for 4 servings**) and **half the garlic** in a small microwave-safe bowl. Microwave until butter is slightly softened, 10 seconds.
- Spread **garlic butter** onto cut sides of **baguette halves**; season with **salt** and **pepper**.
- When **Brussels sprouts** have 3-5 minutes left, remove sheet from oven. Add baguette halves, cut sides up, to same sheet; toast in oven until bread is golden brown.



2 ROAST BRUSSELS SPROUTS

- Toss **Brussels sprouts** on a baking sheet with a **drizzle of oil, salt, and pepper**. Arrange cut sides down.
- Roast on top rack until browned and tender, 18-22 minutes.



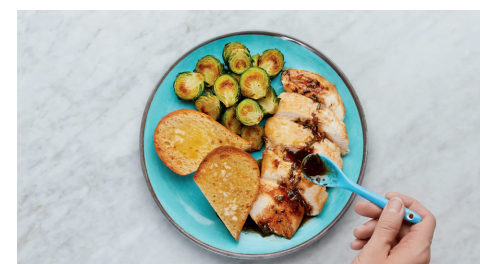
5 MAKE SAUCE

- Heat pan used for chicken over medium heat. Add a **drizzle of oil, minced rosemary, and remaining garlic**. Cook, stirring, until fragrant, 1-2 minutes.
- Stir in **vinegar**; simmer until syrupy, 30 seconds.
- Stir in **stock concentrates, ¼ cup water, and ½ tsp sugar**. (**For 4 servings, use ⅓ cup water and 1 tsp sugar.**) Simmer until thickened, 3-5 minutes.
- Remove from heat and stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.



3 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board to rest.



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide chicken, **Brussels sprouts**, and **garlic bread** between plates. Drizzle chicken with **sauce** and serve.

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