



BRAVO BALSAMIC CHICKEN

with Roasted Green Beans & Herby Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Green Beans



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Rosemary



12 oz | 24 oz
Yukon Gold Potatoes*



10 oz | 20 oz
Chicken Cutlets**



5 tsp | 10 tsp
Balsamic Vinegar



2 | 4
Chicken Stock Concentrates



1 TBSP | 2 TBSP
Italian Seasoning

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



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.



10 oz | 20 oz
Bavette Steak

Calories: 700



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 500



HELLO FRESH

HELLO

BALSAMIC VINEGAR

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

FOND OF FOND

When adding the vinegar in step 5, be sure to simultaneously scrape up any browned bits from the bottom of the pan. This process is known as deglazing, and those unassuming specks leftover from cooking the chicken (aka *fond*) are full of rich, concentrated flavor. This easy trick adds so much savory depth to your sauce.

BUST OUT

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

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

🍴 *Steak is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Peel and mince or grate **garlic**. Trim **green beans** if necessary. Pick **rosemary leaves** from stems; mince leaves until you have 1 tsp (**2 tsp for 4**).



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, half the garlic, half the Italian Seasoning (you'll use the rest later), salt, and pepper.** (For 4 servings, spread potatoes out across entire sheet.)
- Roast on top rack for 10 minutes (**you'll add more to the sheet then**).



3 ROAST GREEN BEANS

- Once potatoes have roasted 10 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a **drizzle of oil, salt, and pepper.** (For 4 servings, leave potatoes roasting and toss green beans on a second sheet; roast on middle rack.)
- Return to top rack until browned and tender, 12-15 minutes.



4 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels and season all over with **remaining Italian Seasoning, 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.



5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium heat. Add **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 ½ 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.**



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide chicken, **green beans,** and **potatoes** between plates. Drizzle chicken with **sauce** and serve.

WK 5-6