



## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Brussels Sprouts



1 tsp | 2 tsp  
Garlic Powder



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



½ Cup | 1 Cup  
Jasmine Rice



10 oz | 20 oz  
Chicken Cutlets



1 tsp | 2 tsp  
Ancho Chili  
Powder



1 | 2  
Cherry Jam



1 | 2  
Chicken Stock  
Concentrate



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### HELLO

#### ANCHO CHILI POWDER

This smoky spice features mild heat  
and fruity flavor.

# CHERRY ANCHO CHICKEN CUTLETS

with Almond Brown Butter Rice & Garlicky Brussels Sprouts



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 700



## FOND OF FOND

When stirring in Step 5, scrape up the browned bits (aka *fond*) from the bottom of the pot. It's an easy way to maximize flavor!

## BUST OUT

- Baking sheet
- Paper towels
- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)  
Contains: Milk

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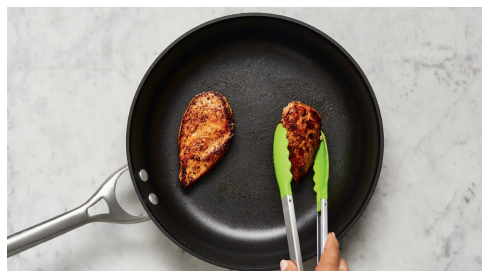
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\*Chicken is fully cooked when internal temperature reaches 165°.



## 1 ROAST BRUSSELS SPROUTS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and halve **Brussels sprouts** lengthwise (**quarter lengthwise if they are on the larger side**).
- Toss Brussels sprouts on a baking sheet with a **drizzle of oil, garlic powder, salt, and pepper**. Roast on top rack, tossing halfway through, until golden brown and tender, 15-20 minutes.



## 4 COOK CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels; season all over with **half the chili powder** (**you'll use the rest in the next step**), **salt, and pepper**.
- Heat a **drizzle of oil** in a large pan over medium heat. Add chicken; cook until browned and cooked through, 6-8 minutes per side. **TIP: Lower heat if chicken begins to brown too quickly; if chicken is on the thicker side, cover pan after flipping.**
- Turn off heat; transfer chicken to a cutting board to rest. Remove any burned bits from pan if necessary (**leave the browned bits for flavor!**).



## 2 BROWN BUTTER & TOAST NUTS

- Meanwhile, melt **2 TBSP butter** (**3 TBSP for 4 servings**) in a small pot over medium-high heat. Cook, stirring frequently, until butter is foamy and flecked with amber brown bits, 1-2 minutes. **TIP: Use a light-colored pot if you have one—this makes it easier to check for brown bits; alternatively, use a metal spoon to scoop up a bit of sizzling butter and take a look.**
- Add **almonds** and cook, stirring, until golden and toasted, 15-30 seconds. **TIP: Watch carefully to make sure the mixture doesn't burn!**
- Immediately transfer **brown butter almonds** to a small bowl, scraping out browned bits from bottom of pot.



## 5 MAKE SAUCE

- Keeping same pan off heat, add **¼ cup water** (**½ cup for 4 servings**), **stock concentrate, jam, and remaining chili powder**. Stir, scraping up any brown bits from bottom of pan, until thickened, 1-2 minutes. **TIP: The residual heat from the pan should thicken sauce by itself; if not, briefly return pan to medium-low heat to thicken.**
- Once sauce is thickened, stir in **1 TBSP butter** (**2 TBSP for 4**) until melted and combined. Season with **salt and pepper** if desired.



## 3 COOK RICE

- To pot used for almonds, add **rice, ¾ cup water** (**1½ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



## 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **brown butter almonds**. Season with **salt and pepper**.
- Slice **chicken** crosswise.
- Divide chicken, rice, and **Brussels sprouts** between plates. Spoon **sauce** over chicken and serve.