



CHERRY BALSAMIC CHICKEN

with Almond Couscous and Roasted Carrots



HELLO
CHERRY BALSAMIC SAUCE
Stone-fruit sweetness meets vinegary tang

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 800**



Carrots



Garlic



Israeli Couscous
(Contains: Wheat)



Balsamic Vinegar



Cherry Jam



Scallions



Sliced Almonds
(Contains: Tree Nuts)



Chicken Breasts



Chicken Stock Concentrate

START STRONG

Be sure to check on your carrots periodically as they roast. Ovens differ vastly, so your veggies may be tender and golden a little bit before the 20-minute mark, or even a little bit after.

BUST OUT

- Peeler
- Large pan
- Small pot
- Whisk
- Baking sheet
- Paper towels
- Olive oil (5 tsp | 10 tsp)
- Butter (3 TBSP | 5 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Carrots 3 | 6
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Sliced Almonds 1 oz | 2 oz
- Israeli Couscous ½ Cup | 1 Cup
- Chicken Breasts* 12 oz | 24 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Chicken Stock Concentrate 1 | 2
- Cherry Jam 2 TBSP | 4 TBSP

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

WINE CLUB

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1 PREP

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** into ½-inch-thick pieces on a diagonal. Trim and thinly slice **scallions**, separating whites from greens. Mince **garlic**.



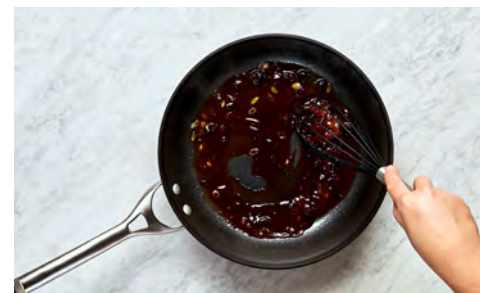
4 COOK CHICKEN

Pat **chicken** dry with paper towels; season generously on both sides with **salt** and **pepper**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. Turn off heat; transfer to a plate.



2 MAKE ALMOND COUSCOUS

In a small, lidded pot, melt **1 TBSP butter** over medium-high heat. Add **almonds** and cook, stirring constantly, until lightly browned, 2-3 minutes. Add **garlic, couscous**, and a pinch of **salt**. Cook for 30 seconds. Pour in **¾ cup water** (1½ cups for 4 servings), cover, and bring to a boil. Once boiling, reduce heat to low. Simmer, covered, until couscous is tender, 6-8 minutes. Turn off heat; keep covered until ready to serve.



5 MAKE SAUCE

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **scallion whites**; cook 30 seconds. Pour in **vinegar, stock concentrate, jam**, and **¼ cup water** (½ cup for 4 servings). Whisk to combine. Bring to a simmer and cook until thickened, 1-2 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**.



3 ROAST CARROTS

Meanwhile, toss **carrots** on a baking sheet with a large drizzle of **olive oil, salt**, and **pepper**. Roast on middle rack until browned and tender, about 20 minutes.



6 FINISH

Stir **1 TBSP butter** (2 TBSP for 4 servings) into **couscous**; season with **salt** and **pepper**. Divide couscous, **chicken**, and **carrots** between plates. Top chicken with **sauce**. Garnish with **scallion greens** and serve.

DELISH

Toasted almonds add an addictive crunch to fluffy couscous.

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