



# 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

To get ahead of the game in step 5, whisk together the vinegar, stock concentrate, jam, and water in a small bowl before you start cooking. This'll ensure a lump-free sauce (and eliminate scrambling to open packets).

## BUST OUT

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

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Carrots **9 oz** | **18 oz**
- 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

Pair this meal with a HelloFresh Wine matching this icon.

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# HelloFRESH



## 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

While carrots roast, pat **chicken** dry with paper towels; season generously all over 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 cutting board to rest.



## 2 MAKE ALMOND COUSCOUS

In a small, lidded pot, melt **1 TBSP butter** over medium-high heat. Add **almonds** and cook, stirring, until lightly browned, 2-3 minutes. Add **garlic, couscous**, and a pinch of **salt**. Cook for 30 seconds; stir 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. Keep covered off heat until ready to serve.



## 5 MAKE SAUCE

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **scallion whites** and cook for 30 seconds to 1 minute. Pour in **vinegar, stock concentrate, jam**, and **¼ cup water** (⅓ 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) 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, 20-25 minutes.



## 6 FINISH AND SERVE

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

## THIS IS MY JAM

Can't get enough of the cherry balsamic sauce? Try making it again with pork chops!

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