



# CHICKEN IN A DIJON SAUCE

with Balsamic Greens & Grapes plus Garlic Bread

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



2.25 oz | 4.5 oz  
Red Grapes



1 | 2  
Ciabatta  
Contains: Soy, Wheat



10 oz | 20 oz  
Chicken Cutlets



1 | 2  
Chicken Stock  
Concentrate



2 tsp | 4 tsp  
Dijon Mustard



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



2 oz | 4 oz  
Mixed Greens



½ oz | 1 oz  
Walnuts  
Contains: Tree Nuts



5 tsp | 5 tsp  
Balsamic Vinegar

## HELLO

### DIJON MUSTARD

This versatile French condiment adds major flavor to a creamy, garlicky pan sauce.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 630





# HELLO FRESH

## BUTTER UP

In step 1, you'll make a compound butter. This one has minced garlic, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for couscous, or honey + cinnamon for toast.

## BUST OUT

- Small bowl
- Paper towels
- Large pan
- Large bowl
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | **1 TBSP**)
- Butter (**3 TBSP** | **6 TBSP**)  
Contains: Milk

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## 1 PREP & MAKE GARLIC BUTTER

- Heat broiler to high. **Wash and dry all produce.**
- Peel and mince **garlic**. Halve **grapes**. Halve **ciabatta**.
- Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; microwave until just softened, 10-15 seconds. Stir in half the garlic. Season with **salt** and **pepper**.



## 4 MAKE SALAD

- Meanwhile, in a large bowl, toss **mixed greens, grapes, and walnuts** with **half the vinegar (all for 4 servings)** and a **large drizzle of olive oil**. Season with **salt** and **pepper**.



## 2 COOK CHICKEN

- Pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Transfer to a cutting board.



## 5 MAKE GARLIC BREAD

- Spread cut sides of **ciabatta** with **garlic butter**; place cut sides up on a baking sheet. Broil until golden brown, 2-3 minutes. **TIP: Watch carefully to avoid burning.**
- Halve **garlic bread** on a diagonal.



## 3 MAKE SAUCE

- Add **remaining garlic** to same pan; cook until fragrant, 30 seconds.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings)**. Simmer until reduced, 2-3 minutes.
- Stir in **sour cream, half the mustard, and 1 TBSP plain butter (2 TBSP for 4)**; remove from heat. Season with **salt** and **pepper**. **TIP: Taste and add more mustard if desired.**



## 6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide chicken, **salad**, and **garlic bread** between plates. Top chicken with **pan sauce** and serve.

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