

# **INGREDIENTS**

2 PERSON | 4 PERSON







1 | 2 Ciabatta Contains: Soy, Wheat



1 | 2 Chicken Stock Concentrate



2 TBSP | 4 TBSP Sour Cream



**½ oz | 1 oz**Walnuts
Contains: Tree Nuts



**2.25 oz | 4.5 oz** Red Grapes



10 oz | 20 oz Chicken Cutlets



**2 tsp | 4 tsp** Dijon Mustard



2 oz | 4 oz Mixed Greens



**5 tsp | 5 tsp** Balsamic Vinegar

# **HELLO**

## **DIJON MUSTARD**

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

# **CHICKEN IN A DIJON SAUCE**

with Balsamic Greens & Grapes plus Garlic Bread



15



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



### **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.



#### **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.



### **3 MAKE SAUCE**

- Add remaining garlic to same pan; cook until fragrant, 30 seconds.
- Stir in stock concentrate and ¼ cup water (⅓ 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.

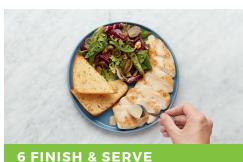


#### **4 MAKE SALAD**

 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.



- 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.



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

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