



FRENCH ONION CHICKEN

with Thyme-Roasted Potatoes & Carrots



HELLO FRENCH ONION

Thyme-flecked caramelized onion teams up with melty mozz to give chicken a soup-er upgrade.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 640**



Yellow Onion



Dried Thyme



Chicken Stock Concentrate



Mozzarella Cheese
(Contains: Milk)



Yukon Gold Potatoes



Red Wine Vinegar



Chicken Breasts



Carrots

START STRONG

If your pan doesn't have a lid, use aluminum foil to cover it in step 5. This'll ensure the cheese melts evenly.

BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Kosher salt
- Large pan
- Black pepper
- Small bowl
- Vegetable oil (4 tsp | 4 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Carrots **12 oz** | **24 oz**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Dried Thyme **1 tsp** | **2 tsp**
- Yellow Onion **1** | **2**
- Red Wine Vinegar **5 tsp** | **10 tsp**
- Chicken Stock Concentrate **1** | **2**
- Chicken Breasts* **12 oz** | **24 oz**
- Mozzarella Cheese **½ Cup** | **1 Cup**

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



1 PREP VEGGIES

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Dice **potatoes** into ½-inch pieces.



2 ROAST VEGGIES

Toss **carrots** on one side of a baking sheet with drizzle of **oil**, **salt**, and **pepper**. Toss **potatoes** on empty side of same sheet with a drizzle of **oil**, half the **thyme** (you'll use the rest later), **salt**, and **pepper**. Roast on top rack, tossing halfway through, until potatoes are golden brown and carrots are tender, 25-30 minutes. (For 4 servings, divide between 2 baking sheets; roast potatoes on top rack and carrots on middle rack.)



4 FINISH ONION

Add **vinegar** and cook until evaporated and jammy, 1 minute. Stir in **stock concentrate** and **2 TBSP water** (¼ cup for 4 servings), scraping up any browned bits from bottom of pan. Bring to a simmer and cook until reduced and saucy, 2 minutes more. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4) and season with **salt** and **pepper**. Transfer to a small bowl. Wipe out pan.

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5 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in pan used for onion over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. In the last 1-2 minutes of cooking, evenly top chicken with **caramelized onion** and **mozzarella**; cover pan until cheese has melted.



3 START ONION

While veggies roast, halve, peel, and thinly slice **onion**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add onion and cook, stirring occasionally, until softened, 5-7 minutes. (**TIP:** Add a splash of water if onion begins to brown too quickly.) Reduce heat to medium and add remaining **thyme** and **½ tsp sugar** (1 tsp for 4 servings). Cook, stirring occasionally, until onion is lightly caramelized, 3-5 minutes.



6 SERVE

Divide **chicken**, **potatoes**, and **carrots** between plates. Top chicken with any remaining **caramelized onion** and serve.

TATER GAME

For your next mash-up, try making the French onion topping to dress up baked potatoes.