



GOAT CHEESE CHICKEN WITH FIGGY BALSAMIC

with Garlic Roasted Potatoes & Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



9 oz | 18 oz
Carrots



1 tsp | 2 tsp
Garlic Powder



1 oz | 2 oz
Goat Cheese
Contains: Milk



2 | 4
Scallions



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Dried Rosemary



1 | 2
Chicken Stock
Concentrate



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Fig Jam



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



6 oz | 12 oz
Asparagus

Calories: 490



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 610



HELLO

FIGGY BALSAMIC SAUCE

Sweet 'n' sour with vinegary tang and jammy fruit flavor

JAM ON IT

If the fig jam doesn't quickly dissolve when you add it to the pan, break up clumps into smaller pieces with a wooden spoon.

BUST OUT

- Peeler
- Mallet
- Baking sheet
- Large pan
- Paper towels
- Small pan
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 START PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.

-  Trim and discard woody bottom ends from **asparagus**; cut stalks crosswise into 1-inch pieces. (**Reserve potatoes for another use.**)




4 COOK CHICKEN

- Pat **chicken*** dry with paper towels; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ½ inch thick. Season all over with **salt, pepper,** and **two-thirds of the rosemary.**
- Heat a **drizzle of oil** in a large pan over medium heat. Add chicken and cook until browned and cooked through, 4-6 minutes per side. In the last 2 minutes of cooking, top chicken with **goat cheese**; cover pan to melt cheese.
- Remove pan from heat and keep covered until ready to serve.



2 ROAST VEGGIES

- Toss **potatoes** and **carrots** on a baking sheet with a **large drizzle of oil, garlic powder, salt,** and **pepper.** Roast on top rack, tossing halfway through, until tender and crisp, 20-25 minutes. (**For 4 servings, divide between two baking sheets; roast on top and middle racks.**)

-  Toss **carrots** on one side of a baking sheet with a **drizzle of oil, garlic powder, salt,** and **pepper.** Roast on top rack for 12 minutes, then stir. Carefully toss **asparagus** on empty side of sheet with a **drizzle of oil, salt,** and **pepper.** Roast on top rack until lightly browned, 10-12 minutes more. (**For 4 servings, leave carrots roasting; toss asparagus on a separate baking sheet and roast on middle rack.**)



5 MAKE SAUCE

- While chicken cooks, heat a **drizzle of oil** in a small pan over medium heat. Add **scallion whites** and **remaining rosemary.** Cook, stirring, until softened, 1-2 minutes.
- Stir in **stock concentrate, vinegar, jam,** and **¼ cup water (½ cup for 4 servings).** Bring to a simmer; cook, stirring occasionally, until thickened and saucy, 2-3 minutes.
- Remove pan from heat; stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt** and **pepper.**



3 FINISH PREP

- While veggies roast, halve **goat cheese** lengthwise. Trim and thinly slice **scallions,** separating whites from greens.



6 FINISH & SERVE

- Divide **chicken, potatoes,** and **carrots** between plates. Spoon **sauce** over chicken. Sprinkle **scallion greens** over **veggies** and serve.