



# AMAZING APRICOT CHICKEN

with Fingerling Potatoes and Green Beans



HELLO

## APRICOT BALSAMIC SAUCE

A little bit sweet, a little bit tangy,  
and all fruit-forward fun

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 550



Fingerling Potatoes



Shallot



Thyme



Balsamic Vinegar



Green Beans



Chicken Breasts



Apricot Jam



Chicken Stock Concentrate

## START STRONG

Want to know the secret to extra-toasty roasted potatoes? Leave your baking sheet in the oven while it preheats. When those spuds hit that hot surface, they'll begin to sizzle and crisp.

## BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Fingerling Potatoes **12 oz** | **24 oz**
- Green Beans **6 oz** | **12 oz**
- Shallot **1** | **1**
- Chicken Breasts\* **12 oz** | **24 oz**
- Thyme **¼ oz** | **¼ oz**
- Apricot Jam **2 TBSP** | **4 TBSP**
- Balsamic Vinegar **5 tsp** | **5 tsp**
- Chicken Stock Concentrate **1** | **2**

\* 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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## 1 ROAST POTATOES

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **potatoes** lengthwise. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast on top rack for 10 minutes (we'll add more to the sheet then).



## 2 ROAST GREEN BEANS

Once **potatoes** have roasted for 10 minutes, remove sheet from oven; toss and push potatoes to one side. Toss **green beans** on opposite side of sheet with a drizzle of **olive oil**, **salt**, and **pepper**. (For 4 servings, toss green beans on a second sheet; roast on middle rack.) Return to oven and roast until veggies are tender and crisped, 12-15 minutes.



## 3 PREP SHALLOT

Meanwhile, halve and peel **shallot**. Mince one half; save the other for another use. (For 4 servings, mince whole shallot.)



## 4 COOK CHICKEN

Pat **chicken** dry with paper towels; 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, 5-7 minutes per side. Turn off heat; transfer to a cutting board to rest.



## 5 MAKE SAUCE

Heat a drizzle of **olive oil** in same pan over medium heat. Add **shallot** and **thyme**. Cook, stirring, until softened, 2-3 minutes. Add **jam** and half the **vinegar** (all the vinegar for 4 servings). Simmer until syrupy, 1 minute. Stir in **2 TBSP water** (½ cup for 4) and **stock concentrate**. Cook until thickened, 1-2 minutes (2-3 minutes for 4). Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. **TIP:** Stir in a splash of water if sauce is very thick.



## 6 FINISH AND SERVE

Remove **thyme** from pan with **sauce** and discard. Season sauce with **salt** and **pepper**. Slice **chicken** crosswise. Divide chicken, **green beans**, and **potatoes** between plates. Drizzle sauce over chicken and serve.

## DO OVER

Try this savory-sweet combo again, but with pork chops and fig jam!

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