



AMAZING APRICOT CHICKEN

with Roasted Potatoes & Green Beans



HELLO
APRICOT BALSAMIC SAUCE

Stone-fruit sweetness meets vinegary tang.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 540**



Yukon Gold Potatoes



Shallot



Thyme



Apricot Jam



Green Beans



Chicken Cutlets



Balsamic Vinegar



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
- Olive oil (5 tsp | 5 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Green Beans **6 oz** | **12 oz**
- Shallot **1** | **1**
- Chicken Cutlets* **10 oz** | **20 oz**
- Thyme **¼ oz** | **¼ oz**
- Apricot Jam **2 TBSP** | **4 TBSP**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Chicken Stock Concentrate **1** | **2**

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



1 ROAST POTATOES & PREP GREEN BEANS

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. 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 (you'll add more to the sheet then). Meanwhile, trim **green beans**, if necessary.



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, 3-5 minutes per side. Turn off heat; transfer chicken to a cutting board and set aside to rest. Wipe out pan.



2 ROAST GREEN BEANS

Once **potatoes** have roasted 10 minutes, remove baking sheet from oven. Give potatoes a toss, then push to one side. Carefully toss **green beans** on empty side with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast until veggies are tender and crisped, 12-15 minutes more. (For 4 servings, leave potatoes roasting and toss green beans on a second sheet; roast on middle rack.)



5 MAKE SAUCE

Add **shallot**, **thyme sprigs**, and a drizzle of **olive oil** to same pan over medium heat. Cook, stirring, until shallot is softened, 1-2 minutes. Stir in **jam** and **1 TBSP vinegar** (2 TBSP for 4 servings; we sent more). Simmer until syrupy, 1-2 minutes. Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4). Simmer until thickened, 2-3 minutes. Remove pan from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. **TIP:** Stir in a splash of water if sauce seems thick.



3 PREP SHALLOT

While everything roasts, halve, peel, and mince half the **shallot** (for 4 servings, mince whole shallot).



6 FINISH & SERVE

Remove **thyme sprigs** from pan and discard. Season with **salt** and **pepper**. Thinly slice **chicken** crosswise; divide between plates with **green beans** and **potatoes**. Drizzle chicken with **sauce** and serve.

BETTER TOGETHER

Apricot jam and balsamic are a dream team. Next time, try the combo drizzled on pork chops.

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