



# APRICOT ANCHO CHICKEN

with Roasted Potatoes and a Lemony Salad



HELLO

## APRICOT ANCHO SAUCE

Stone fruit sweetness meets smoky spice for a mouthwatering melange of flavors.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 580



Chicken Breasts



Lemon



Ancho Chili Powder



Yukon Gold Potatoes



Apricot Jam



Mixed Greens



Shallot



Chicken Stock Concentrate

## START STRONG

For a crispy, caramelized exterior on your chicken, be sure to pat the meat as dry as you can with paper towels. This ensures even browning rather than steaming, for a perfect result every time.

## BUST OUT

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

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Lemon **1** | **2**
- Apricot Jam **2 TBSP** | **4 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Ancho Chili Powder **1 tsp** | **1 tsp**
- Chicken Breasts\* **12 oz** | **24 oz**
- Mixed Greens **2 oz** | **4 oz**

\* 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 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Toss on a baking sheet with large drizzle of **olive oil, salt,** and **pepper.** Roast on top rack until browned and tender, 20-25 minutes.



## 2 PREP

Meanwhile, halve, peel, and thinly slice **shallot.** Halve **lemon.** In a small bowl, combine **jam, stock concentrate,** half the **chili powder,** and ¼ **cup water** (⅓ cup for 4 servings).



## 3 PICKLE SHALLOT

In a second small bowl, combine **shallot,** juice from **lemon halves,** ½ **tsp sugar** (1 tsp for 4 servings), and a pinch of **salt.** Set aside, stirring occasionally, until ready to serve.



## 4 COOK CHICKEN AND MAKE SAUCE

Pat **chicken** dry with paper towels; season all over with **salt and pepper.** Heat a large 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. Transfer to a plate. Add **jam mixture** to pan and cook until slightly thickened, 2-3 minutes. Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt and pepper.**



## 5 MAKE SALAD

In a large bowl, toss together **mixed greens, pickled shallot** (and pickling liquid), a large drizzle of **olive oil,** and a pinch of **salt and pepper.**



## 6 SERVE

Divide **potatoes, chicken,** and **salad** between plates. Top chicken with **sauce** and serve.

## ON REPEAT

Sweet on our jammy sauce? Next time, try pairing it with pork tenderloin.

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