



BALSAMIC BELLISSIMO CHICKEN

with Zesty Green Beans & Tuscan-Spiced Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 TBSP | 1 TBSP
Tuscan Heat
Spice



6 oz | 12 oz
Green Beans



10 oz | 20 oz
Chicken Cutlets



5 tsp | 5 tsp
Balsamic Glaze



1 | 2
Chicken Stock
Concentrate



1 | 1
Lemon

HELLO

BALSAMIC GLAZE

A vinegar reduction with rich, sweet, tangy flavor



PREP: 5 MIN

COOK: 30 MIN

CALORIES: 530



CHECK ON IT

Why do we ask you to pat chicken dry with paper towels before seasoning? To blot out as much moisture as possible. That way, when the chicken hits the hot pan, it'll brown (rather than steam) to golden perfection.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Zester
- Small bowl
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce** (except green beans).
- Dice **potatoes** into ½-inch pieces. Toss on a baking sheet with a large drizzle of **olive oil**, **½ tsp Tuscan Heat Spice** (you'll use more in the next step), **salt**, and **pepper**. Roast on top rack until golden and crispy, 20-25 minutes.
- **4 SERVINGS: Use 1 tsp Tuscan Heat Spice.**



4 COOK GLAZE

- Add **balsamic glaze mixture** to pan used for chicken over medium-high heat. Simmer until thickened, 2-3 minutes.
- Turn off heat and stir in **1 TBSP butter**. Season with **salt** and **pepper**.
- **4 SERVINGS: Use 2 TBSP butter.**



2 COOK CHICKEN

- While potatoes roast, pat **chicken*** dry with paper towels. Season all over with **½ tsp Tuscan Heat Spice** (be sure to measure—we sent more), **salt**, and **pepper**.
- Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. Turn off heat; remove chicken from pan.
- **4 SERVINGS: Use 1 tsp Tuscan Heat Spice.**
- **TIP: Lower heat if chicken starts to burn.**



5 COOK GREEN BEANS

- Pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes.
- Carefully transfer beans to a large bowl. Toss with **1 TBSP butter**, **lemon zest**, and a squeeze of **lemon juice**. Season with **salt** and **pepper**.
- **TIP: No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.**



3 MAKE GLAZE

- While chicken cooks, zest **lemon** until you have ¼ tsp; quarter lemon.
- In a small bowl, combine **stock concentrate**, half the **balsamic glaze**, and **¼ cup water**.
- **4 SERVINGS: Zest lemon until you have ½ tsp. Use all the balsamic glaze and add ⅓ cup water.**



6 SERVE

- Divide **chicken**, **potatoes**, and **green beans** between plates. Drizzle chicken with **glaze**. Serve with remaining **lemon wedges** on the side.

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