



# BRAVO BALSAMIC CHICKEN

with Garlic Bread & Roasted Brussels Sprouts

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Brussels Sprouts



1 Clove | 2 Cloves  
Garlic



¼ oz | ½ oz  
Rosemary



1 | 2  
Demi-Baguette  
Contains: Wheat



12 oz | 24 oz  
Chicken Breasts



5 tsp | 10 tsp  
Balsamic Vinegar



2 | 4  
Chicken Stock  
Concentrates

## HELLO

### BALSAMIC VINEGAR

This tangy-sweet condiment adds rich sophistication to pan sauce.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 650

### THE MORE YOU KNOW

In step 2, we instruct you to arrange your Brussels sprouts cut sides down on the baking sheet. Why? The flat sides provide more surface area for browning, which allows for more caramelization and results in crispier sprouts.

Try this technique again the next time you roast cauliflower, radishes, or potatoes.

### BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (3 TBSP | 4 TBSP)  
Contains: Milk

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#### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim and halve **Brussels sprouts** lengthwise. Peel and mince or grate **garlic**. Halve **baguette** lengthwise. Pick **rosemary leaves** from stems; mince leaves until you have 2 tsp.



#### 2 ROAST BRUSSELS SPROUTS

- Toss **Brussels sprouts** on a baking sheet with a drizzle of **oil, salt, and pepper**. Arrange cut sides down.
- Roast on top rack until browned and tender, 20-25 minutes.



#### 3 COOK CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels and season all over with **salt and pepper**.
- Heat a drizzle of **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 chicken to a cutting board to rest.



#### 4 MAKE GARLIC BREAD

- Meanwhile, place **2 TBSP butter** and half the **garlic** in a small microwave-safe bowl. Microwave until butter is slightly softened, 10 seconds.
- Spread **garlic butter** onto cut sides of **baguette halves**; season with **salt and pepper**.
- When **Brussels sprouts** have 3-5 minutes left, remove sheet from oven. Add baguette halves cut sides up to same sheet; toast in oven until bread is golden brown.
- **4 SERVINGS: Use 3 TBSP butter.**



#### 5 MAKE SAUCE

- Heat pan used for chicken over medium heat. Add a drizzle of **oil, minced rosemary, and remaining garlic**. Cook, stirring, until fragrant, 1-2 minutes.
- Stir in **vinegar**; simmer until syrupy, 30 seconds. Stir in **stock concentrates, ¼ cup water, and ½ tsp sugar**. Simmer until thickened, 2-3 minutes. Remove from heat and stir in **1 TBSP butter** until melted. Season with **salt and pepper**.
- **4 SERVINGS: Use ¼ cup water and 1 tsp sugar.**



#### 6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide chicken, **Brussels sprouts, and garlic bread** between plates. Drizzle chicken with **sauce** and serve.

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