



# CHERRY ANCHO CHICKEN

with Roasted Carrots & Scallion Rice

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



2 | 4  
Scallions



1 | 1  
Lemon



½ Cup | 1 Cup  
Jasmine Rice



10 oz | 20 oz  
Chicken Cutlets



1 tsp | 1 tsp  
Ancho Chili Powder



2 TBSP | 4 TBSP  
Cherry Jam



1 | 2  
Chicken Demi-Glace  
Contains: Milk

## HELLO

### ANCHO CHILI POWDER

This smoky spice has a mild heat and fruity flavor.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 700

### HOT TIP

If the cherry jam doesn't immediately dissolve when you add it to the pan in step 5, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

### BUST OUT

- Peeler
- Zester
- Baking sheet
- Medium pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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### 1 PREP

- Preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.



### 2 ROAST CARROTS

- Toss **carrots** on a baking sheet with a large drizzle of **olive oil** and season generously with **salt** and **pepper**.
- Roast on top rack until carrots are golden brown and tender, 25-30 minutes.



### 3 COOK RICE

- Meanwhile, melt **1 TBSP butter** in a medium pot over medium-high heat. Add half the **scallion whites**; cook until softened, 1 minute.
- Add **¾ cup water** and a big pinch of **salt**. Bring to a boil, then stir in **rice**. Cover, reduce heat to low, and cook until tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **4 SERVINGS: Melt 2 TBSP butter. Add 1½ cups water.**



### 4 COOK CHICKEN

- While rice cooks, pat **chicken\*** dry with paper towels; season with **salt** and **pepper**.
- Heat a large drizzle of **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 plate. Wipe out pan.



### 5 MAKE SAUCE

- Heat same pan over medium heat. Add **1 TBSP butter**, remaining **scallion whites**, and **chili powder** to taste (start with ¼ tsp and add more from there if you like things spicy). Cook for 1 minute.
- Stir in **demi-glace, jam**, and **¼ cup water**. Bring to a simmer; cook, stirring, until slightly thickened, 2-3 minutes.
- Squeeze in juice from **1 lemon wedge**. Turn off heat.
- **4 SERVINGS: Use ⅓ cup water.**



### 6 FINISH & SERVE

- Toss roasted **carrots** with **lemon zest**.
- Fluff **rice** with a fork; stir in half the **scallion greens** and season with **salt** and **pepper**.
- Divide rice, carrots, and **chicken** between plates. Spoon **sauce** over chicken. Sprinkle with remaining scallion greens. Serve with remaining **lemon wedges** on the side.

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