



# CHERRY BALSAMIC CHICKEN

with Almond Couscous & Roasted Carrots



## HELLO CHERRY BALSAMIC SAUCE

Stone-fruit sweetness meets vinegary tang.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 760



Carrots



Garlic



Israeli Couscous  
(Contains: Wheat)



Balsamic Vinegar



Cherry Jam



Scallions



Sliced Almonds  
(Contains: Tree Nuts)



Chicken Breasts



Chicken Stock Concentrate

## START STRONG

To get ahead of the game in step 5, whisk together the vinegar, stock concentrate, jam, and water in a small bowl before you start cooking. This'll ensure a lump-free sauce (and eliminate scrambling to open packets).

## BUST OUT

- Peeler
- Whisk
- Small pot
- Kosher salt
- Baking sheet
- Black pepper
- Paper towels
- Large pan
- Olive oil (5 tsp | 5 tsp)
- Butter (3 TBSP | 5 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Garlic **2 Cloves** | 4 Cloves
- Carrots **9 oz** | 18 oz
- Scallions **2** | 4
- Sliced Almonds **½ oz** | 1 oz
- Israeli Couscous **½ Cup** | 1 Cup
- Chicken Breasts\* **12 oz** | 24 oz
- Balsamic Vinegar **5 tsp** | 10 tsp
- Chicken Stock Concentrate **1** | 2
- Cherry Jam **2 TBSP** | 4 TBSP

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



## 1 PREP

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Mince **garlic**. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens.



## 4 COOK CHICKEN

While carrots roast, pat **chicken** dry with paper towels; season generously 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. Turn off heat; transfer to a cutting board to rest.



## 2 MAKE ALMOND COUSCOUS

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **almonds**; cook, stirring, until lightly browned, 2-3 minutes. Add **garlic, couscous**, and a pinch of **salt**; cook for 30 seconds. Stir in **¾ cup water** (1½ cups for 4 servings) and cover. Bring to a boil, then reduce heat to low. Simmer, covered, until couscous is tender, 6-8 minutes. Drain any excess water from pot, if necessary. Keep covered off heat until ready to serve.



## 5 MAKE SAUCE

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **scallion whites** and cook for 1 minute. Pour in **vinegar, stock concentrate, jam**, and **¼ cup water** (⅓ cup for 4 servings); whisk to combine. Bring to a simmer and cook until thickened, 1-2 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt** and **pepper**.



## 3 ROAST CARROTS

Meanwhile, toss **carrots** on a baking sheet with a large drizzle of **olive oil, salt**, and **pepper**. Roast on middle rack until browned and tender, 20-25 minutes.



## 6 FINISH & SERVE

Stir **1 TBSP butter** (2 TBSP for 4 servings) into pot with **couscous**; season with **salt** and **pepper**. Thinly slice **chicken** crosswise. Divide couscous, chicken, and **carrots** between plates. Top chicken with **sauce**. Garnish with **scallion greens** and serve.

## THIS IS MY JAM

Can't get enough of the cherry balsamic sauce? Try making it again with pork chops!

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com

WK20 NJ-1