



# Thyme Chicken and Blistered Tomato Pan Sauce

with Caramelized Onions and Garlic Mashed Potatoes

30 Minutes



Chicken Breasts



Chicken Thighs



Baby Tomatoes



Thyme



Onion, sliced



Garlic, cloves



Chicken Broth Concentrate



Yellow Potato



Balsamic Vinegar



Italian Seasoning

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO BABY TOMATOES  
*Juicy, sweet and versatile!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, potato masher, strainer, small bowl, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Chicken Thighs ♦	280 g	560 g
Baby Tomatoes	113 g	227 g
Thyme	7 g	7 g
Onion, sliced	113 g	227 g
Garlic, cloves	1	2
Chicken Broth Concentrate	1	2
Yellow Potato	360 g	720 g
Balsamic Vinegar	1 tbsp	2 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Prep

- Cut **potatoes** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Halve **tomatoes**.
- Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems.
- Pat **chicken** dry with paper towels. Sprinkle with **half the Italian Seasoning** and **half the thyme**. Season with **salt and pepper**.

If you've opted to get **chicken thighs**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken breasts**.



## Caramelize onions

- Meanwhile, heat the same pan over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **1 tsp sugar** (dbl for 4 ppl) and **vinegar**, then season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 2-3 min.
- Transfer **onions** to a small bowl and set aside.



## Cook potatoes

- Add **potatoes**, **2 tsp salt** and **enough water** to cover (approx. 1 inch) to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



## Make pan sauce

- Heat the same pan over medium.
- When hot, add **tomatoes**, **remaining Italian Seasoning** and **remaining thyme**. Cook, stirring often, until **tomatoes** blister, 2-3 min.
- Add **caramelized onions**, **broth concentrate**, **half the garlic**, **¼ cup water** and **1 tbsp butter** (dbl both for 4 ppl). Cook, stirring occasionally, until **tomatoes** soften and **mixture** reduces slightly, 2-4 min.
- Season with **salt and pepper**, to taste.



## Cook chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden, 2-3 min per side.
- Transfer **chicken** to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked through, 8-10 min.\*\*



## Finish and serve

- When **potatoes** are done, drain and return them to the same pot, off heat.
- Mash **remaining garlic** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until smooth. Season with **salt and pepper**, to taste.
- Slice **chicken**.
- Divide **mash** and **chicken** between plates.
- Spoon **pan sauce** over **chicken**.

Dinner Solved!