



SWEET AND SMOKY CHICKEN BREASTS

with Roasted Broccoli and Mashed Potatoes



HELLO

CINNAMON PAPRIKA SPICE

This aromatic spice blend gives chicken smoky and sweet warmth.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 590**



Yukon Gold Potatoes



Chicken Breasts



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)



Broccoli Florets



Smoky Cinnamon Paprika Spice



Currant Jam

START STRONG

If the currant jam doesn't immediately dissolve when you add it to the pan in step 4, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

BUST OUT

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

INGREDIENTS

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

- Broccoli Florets **8 oz | 16 oz**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Chicken Breasts* **12 oz | 24 oz**
- Smoky Cinnamon Paprika Spice **1 TBSP | 1 TBSP**
- Chicken Stock Concentrate **1 | 2**
- Currant Jam **2 TBSP | 4 TBSP**
- Sour Cream **2 TBSP | 4 TBSP**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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1 ROAST BROCCOLI

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** If necessary, cut **broccoli florets** into 1-inch pieces. Toss on a baking sheet with a drizzle of **oil, salt, and pepper.** Roast until browned and tender, 15-17 minutes total (we'll add more to the baking sheet after 10 minutes; for 4 servings, leave broccoli roasting).



4 MAKE SAUCE

Add **stock concentrate, jam,** and **¼ plain cup water** (⅓ cup for 4 servings) to pan used for chicken. Cook over medium heat, scraping up any browned bits from bottom of pan, until slightly reduced, 3-4 minutes. Turn off heat; stir in **1 TBSP butter** until melted. Season with **salt and pepper.**

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2 COOK POTATOES

Meanwhile, peel and dice **potatoes** into ½-inch pieces. Place in a large pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until easily pierced by a fork, 15-20 minutes. Reserve **½ cup cooking liquid,** then drain and return potatoes to pot.



5 MASH POTATOES

Meanwhile, heat pot with **potatoes** over low heat. Add **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings). Using a potato masher or fork, mash potatoes, adding splashes of **reserved cooking liquid** as needed, until smooth and creamy. Season with **salt and pepper.**



3 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt, pepper,** and half the **Cinnamon Paprika Spice** (use all for 4 servings). Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken; sear until browned, 2-3 minutes per side. Turn off heat. Once **broccoli** has roasted 10 minutes, push to one side; add chicken to opposite side. (For 4, add chicken to a second baking sheet; roast on middle rack.) Roast until chicken is cooked through and broccoli is tender, 5-7 minutes more. **TIP:** If chicken is done before broccoli, remove from sheet and return broccoli to oven.



6 SERVE

Divide **potatoes, broccoli,** and **chicken** between plates. Drizzle chicken with **sauce.**

THIS IS MY JAM

Next time, try making this sweet pan sauce to pair with pork chops!

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