

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



½ oz | 1 oz Sliced Almonds **Contains: Tree Nuts** 



5 tsp | 10 tsp Balsamic Vinegar



Carrots



Scallions



2.5 oz | 5 oz 10 oz | 20 oz Chicken Cutlets Israeli Couscous Contains: Wheat



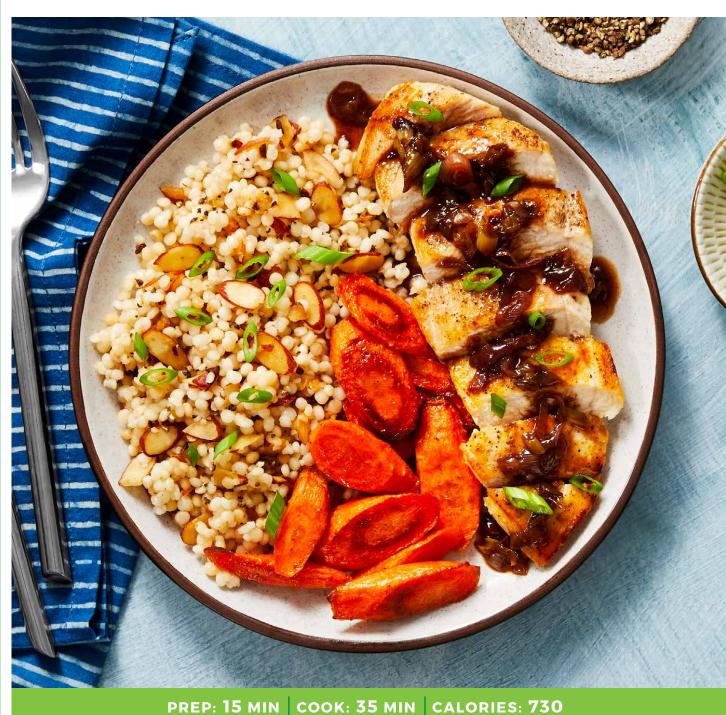
Chicken Stock Concentrate



Cherry Jam

# **CHERRY BALSAMIC CHICKEN**

with Almond Couscous & Roasted Carrots





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HELLO

**CHERRY BALSAMIC SAUCE** 

Stone-fruit sweetness meets vinegary tang.



## WHISKED AWAY

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

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#### 1 PREP

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



- 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 3/4 cup water (11/2 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.



## **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.



#### **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, 3-5 minutes per side.
- Turn off heat; transfer to a cutting board to rest



# **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 1/4 cup water (1/3 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.



# 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.