



# CHERRY BALSAMIC CHICKEN

with Almond Couscous & Roasted Brussels Sprouts

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



8 oz | 16 oz  
Brussels Sprouts



2 | 4  
Scallions



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



2.5 oz | 5 oz  
Israeli Couscous  
Contains: Wheat



10 oz | 20 oz  
Chicken Cutlets



5 tsp | 10 tsp  
Balsamic Vinegar



1 | 2  
Chicken Stock  
Concentrate



1 | 2  
Cherry Jam



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HELLO

### CHERRY BALSAMIC SAUCE

Stone-fruit sweetness meets vinegary tang.

PREP: 15 MIN | COOK: 35 MIN | CALORIES: 710



## 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

- Small pot
- Large pan
- Baking sheet
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince **garlic**. Trim and halve **Brussels sprouts** lengthwise. Trim and thinly slice **scallions**, separating whites from greens.



### 4 COOK CHICKEN

- While Brussels sprouts 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.



### 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 (½ 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 BRUSSELS SPROUTS

- Toss **Brussels sprouts** on a baking sheet with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until golden brown and tender, 15-20 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 **Brussels sprouts** between plates. Top chicken with **sauce**. Garnish with **scallion greens** and serve.

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