

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



1 | 1 Lemon



Fig Jam





1/4 oz | 1/4 oz Rosemary



10 oz | 20 oz Chicken Cutlets



5 tsp | 10 tsp Balsamic Vinegar



Chicken Stock Concentrate



Mixed Greens



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

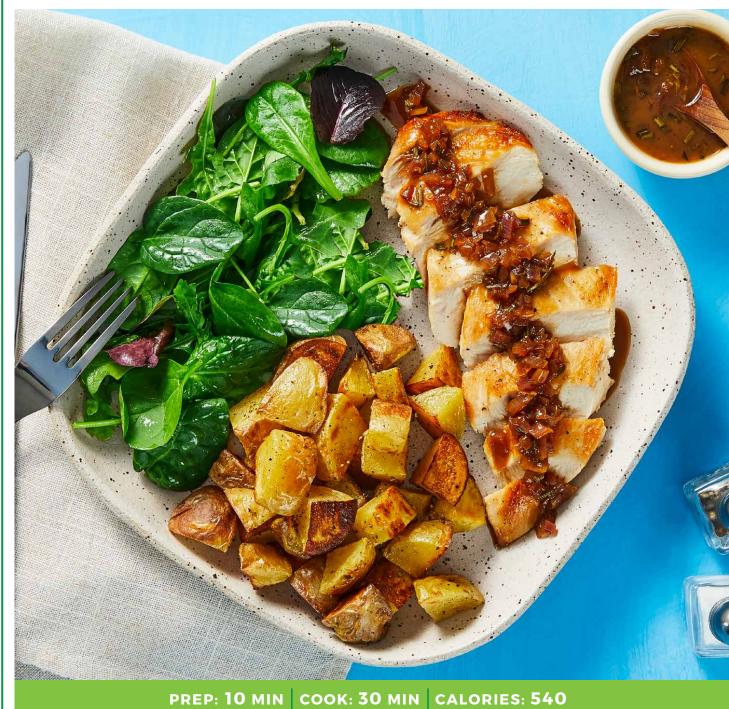


8 oz | 16 oz S Broccoli Florets



BALSAMIC FIG CHICKEN

with Roasted Potatoes & Mixed Greens





HELLO

BALSAMIC FIG SAUCE

A robust, sweet, tart, tangy, and jammy game-changing sauce

GET FIGGY WITH IT

If the fig jam doesn't immediately dissolve when added to the pan, break up clumps into smaller pieces with your wooden spoon or spatula.

BUST OUT

- · Baking sheet
- Large pan
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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1 ROAST POTATOES

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Toss on a baking sheet with a drizzle of olive oil, salt, and pepper.
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.
- Cut broccoli into bite-size pieces if necessary. (Save potatoes for another use.) Swap in broccoli for potatoes; roast 12-15 minutes.



2 PREP

• While potatoes roast, halve, peel, and mince shallot. Strip 1 tsp rosemary leaves from stems (2 tsp for 4 servings); finely chop leaves. Halve lemon.



3 COOK CHICKEN

- Pat chicken* dry with paper towels and season all over with salt and pepper.
- Heat a **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.
- Transfer chicken to a cutting board. Lower heat to medium.



4 MAKE SAUCE

- Add shallot, chopped rosemary, and a drizzle of olive oil to same pan. Cook, stirring, until softened, 2-3 minutes.
- Stir in vinegar and jam. Simmer until syrupy, 1 minute.
- Stir in stock concentrate and ¼ cup water (1/3 cup for 4 servings). Cook until thick and glossy, 2-3 minutes. TIP: Add a splash of water if sauce seems too thick.
- Turn off heat. Stir in 1 TBSP butter. (2 TBSP for 4). Season with salt and pepper.



5 MAKE SALAD

• While sauce simmers, in a medium bowl, toss mixed greens with a squeeze of lemon juice and a drizzle of olive oil. Season with salt and pepper.



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide chicken and **potatoes** between plates. Drizzle chicken with sauce. Serve **salad** on the side.