

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



1 oz | 2 oz Goat Cheese Contains: Milk



1 tsp | 2 tsp Dried Rosemary



9 oz | 18 oz Carrots



1 tsp | 2 tsp Garlic Powder



2 | 4 Scallions



10 oz | 20 oz Chicken Cutlets



1 | 2 Chicken Stock Concentrate



5 tsp | 10 tsp Balsamic Vinegar



1 | 2 Fig Jam



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



HelloCustom

2 PERSON | 4 PERSON

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



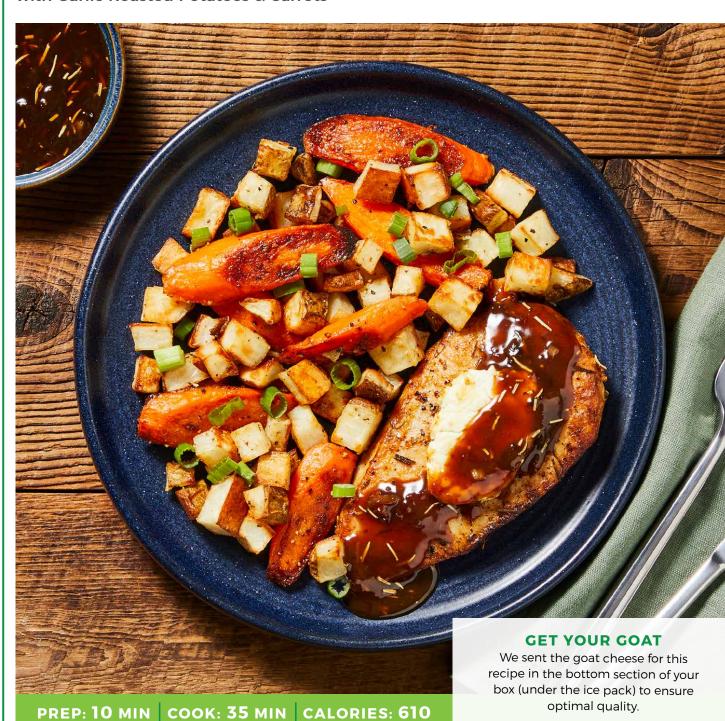
8 oz | 16 oz

Broccoli Florets



GOAT CHEESE CHICKEN WITH FIGGY BALSAMIC

with Garlic Roasted Potatoes & Carrots





HELLO

FIGGY BALSAMIC SAUCE

Sweet 'n' sour with vinegary tang and jammy fruit flavor

JAM ON IT

If the fig jam doesn't quickly dissolve when you add it to the pan, break up clumps into smaller pieces with a wooden spoon.

BUST OUT

- Peeler
- Mallet
- Baking sheet
- Large pan
- Paper towels
- Small pan
- Plastic wrap
- _____
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)

 Contains: Milk

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1 START PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Dice potatoes into ½-inch pieces. Trim, peel, and cut carrots on a diagonal into ½-inchthick pieces.
- 9

Cut **broccoli** into bite-size pieces if necessary. (Save potatoes for another use.)



2 ROAST VEGGIES

- Toss potatoes and carrots on a baking sheet with a large drizzle of oil, garlic powder, salt, and pepper. Roast on top rack, tossing halfway through, until tender and crisp, 20-25 minutes. (For 4 servings, divide between two baking sheets; roast on top and middle racks.)
 - Toss carrots on one side of a baking sheet with a drizzle of oil, garlic powder, salt, and pepper. Roast on top rack for 10 minutes, then stir. Carefully toss broccoli on empty side of sheet with a drizzle of oil, salt, and pepper. Roast on top rack until lightly browned, 12-15 minutes more. (For 4 servings, leave carrots roasting; toss broccoli on a separate baking sheet and roast on middle rack.)



3 FINISH PREP

 While veggies roast, halve goat cheese lengthwise. Trim and thinly slice scallions, separating whites from greens.



4 COOK CHICKEN

- Pat chicken* dry with paper towels; place between two large pieces of plastic wrap.
 Pound with a mallet or rolling pin until chicken is about ½ inch thick. Season all over with salt, pepper, and two-thirds of the rosemary.
- Heat a drizzle of oil in a large pan over medium heat. Add chicken and cook until browned and cooked through, 4-6 minutes per side. In the last 2 minutes of cooking, top chicken with goat cheese; cover pan to melt cheese.
- Remove pan from heat and keep covered until ready to serve.



5 MAKE SAUCE

- While chicken cooks, heat a drizzle of oil in a small pan over medium heat. Add scallion whites and remaining rosemary. Cook, stirring, until softened, 1-2 minutes.
- Stir in stock concentrate, vinegar, jam, and ¼ cup water (⅓ cup for 4 servings). Bring to a simmer; cook, stirring occasionally, until thickened and saucy, 2-3 minutes.
- Remove pan from heat; stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper.



6 FINISH & SERVE

 Divide chicken, potatoes, and carrots between plates. Spoon sauce over chicken. Sprinkle scallion greens over veggies and serve.