



GOAT CHEESE CHICKEN WITH FIGGY BALSAMIC

with Garlic Roasted Potatoes & Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



9 oz | 18 oz
Carrots



1 tsp | 2 tsp
Garlic Powder



1 oz | 2 oz
Goat Cheese
Contains: Milk



2 | 4
Scallions



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Dried Rosemary



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

Calories: 500



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 610

GET YOUR GOAT

We sent the goat cheese for this recipe in the bottom section of your box (under the ice pack) to ensure optimal quality.



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



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-inch-thick pieces.

🔄 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 (½ 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.