



# CHERRY BALSAMIC CHICKEN

with Almond Couscous & Roasted Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



9 oz | 18 oz  
Carrots



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



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

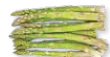


## HelloCustom

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



8 oz | 16 oz  
Broccoli  
Calories: 710



6 oz | 12 oz  
Asparagus  
Calories: 680



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 720



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

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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.

🔄 Cut **broccoli** into bite-size pieces if necessary or trim and discard woody bottom ends from **asparagus**. (Save **carrots** for another use.)



### 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.



### 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.

🔄 Swap in **broccoli** or **asparagus** for carrots; roast until browned and tender, 15-20 minutes for broccoli or 10-12 minutes for asparagus.



### 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 **¼ cup water (⅓ 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.

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