

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



½ oz | 1 oz Sliced Almonds **Contains: Tree Nuts**



5 tsp | 10 tsp Balsamic Vinegar



9 oz | 18 oz Carrots



Scallions



2.5 oz | 5 oz Israeli Couscous **Contains: Wheat**



10 oz | 20 oz Chicken Cutlets



Chicken Stock Concentrate



Cherry Jam



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

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



8 oz | 16 oz 母 Broccoli Galories: 600

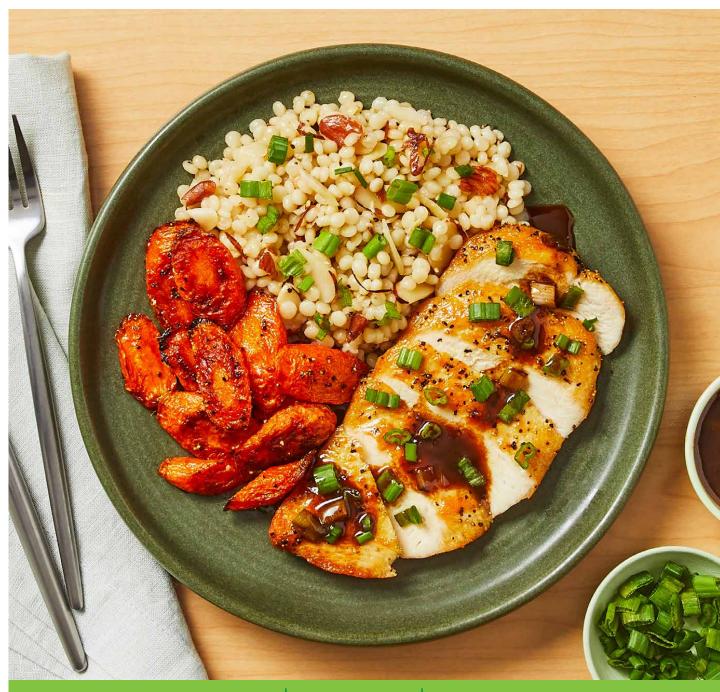


8 oz | 16 oz Brussels Sprouts

Galories: 600

CHERRY BALSAMIC CHICKEN

with Almond Couscous & Roasted Carrots





HELLO

CHERRY BALSAMIC SAUCE

Stone-fruit sweetness meets vinegary tang

WHISKED AWAY

For a lump-free sauce, whisk together the vinegar, stock concentrate, jam, and water in a small bowl before cooking.

BUST OUT

- Peeler
- Paper towels
- Small pot
- Large pan Whisk
- · Baking sheet Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (11/2 TBSP | 21/2 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

HOW WAS YOUR MEAL?



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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 halve Brussels sprouts lengthwise. (Save carrots for another use.)



2 MAKE ALMOND COUSCOUS

- Melt 1/2 TBSP butter in a small pot over medium-high heat. Add almonds: cook, stirring, until lightly browned, 1-2 minutes.
- Add garlic, couscous, and a pinch of salt; cook for 30 seconds.
- Stir in 3/4 cup water (11/2 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 drizzle of olive oil, salt, and pepper.
- Roast on middle rack until browned and tender. 20-25 minutes.
- Swap in **broccoli** or **Brussels sprouts**
- for carrots: roast 15-20 minutes.



4 COOK CHICKEN

- While carrots roast, pat **chicken*** dry with paper towels; season generously 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.
- 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 1/4 cup water (1/3 cup for 4 servings); whisk to combine. Bring to a simmer and cook until thickened, 3-4 minutes.
- Turn off heat: stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper.



6 FINISH & SERVE

- Fluff couscous with a fork; season with salt and pepper. TIP: For an extra-rich experience, stir in 1 TBSP butter (2 TBSP for 4 servings).
- Thinly slice chicken crosswise.
- Divide couscous, chicken, and carrots between plates. Top chicken with sauce. Garnish with scallion greens and serve.