



AMAZING APRICOT CHICKEN

with Roasted Potatoes and Green Beans



HELLO
APRICOT BALSAMIC SAUCE
 Stone-fruit sweetness meets vinegary twang

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 500**



Fingerling Potatoes



Shallot



Thyme



Apricot Jam



Green Beans



Chicken Breasts



Balsamic Vinegar



Chicken Stock Concentrates

START STRONG

Want to know the secret to extra toasty roasted potatoes? Put your baking sheet into the oven before turning it on. When those spuds hit that hot surface, they'll begin to sizzle and crisp.

BUST OUT

- 2 Baking sheets
- Large pan
- Paper towel
- Olive oil (7 tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Fingerling Potatoes 24 oz
- Green Beans 12 oz
- Shallot 1
- Chicken Breasts 24 oz
- Thyme ¼ oz
- Balsamic Vinegar 4 TBSP
- Apricot Jam 1 oz
- Chicken Stock Concentrates 2

HELLO WINE



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1 PREHEAT OVEN AND ROAST POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Cut **potatoes** in half lengthwise. Toss on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, 20-25 minutes, tossing halfway through.



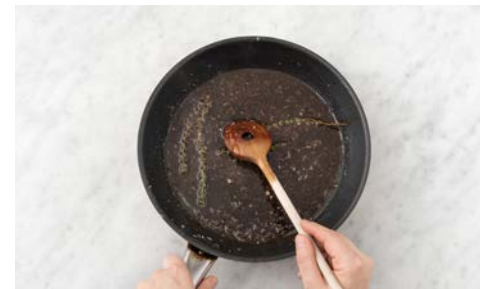
4 COOK CHICKEN

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel, then season all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 4-5 minutes per side. Remove from pan and set aside to rest.



2 ROAST GREEN BEANS

Toss **green beans** on another baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until slightly crispy, about 12 minutes.



5 MAKE SAUCE

Add **shallot**, **thyme**, and a drizzle of **olive oil** to same pan over medium heat. Cook, tossing, until shallot is soft, 2-3 minutes. Stir in **balsamic vinegar** and **apricot jam**. Let simmer until syrupy, about 1 minute. Stir in ½ **cup water** and **stock concentrates**. Simmer until thickened, about 3 minutes. Remove pan from heat, add **2 TBSP butter**, and stir or gently swirl pan until melted.



3 PREP SHALLOT

Halve and peel **shallot**, then finely mince.



6 PLATE AND SERVE

Discard **thyme** from pan. Season **sauce** with **salt** and **pepper**. Thinly slice **chicken**. Divide chicken, **green beans**, and **potatoes** between plates. Drizzle sauce over chicken and serve.

FANTASTIC!

Apricot jam and balsamic vinegar are a dream team together.

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