



# AMAZING APRICOT CHICKEN

with Jasmine Rice & Green Beans



## HELLO APRICOT BALSAMIC SAUCE

Stone-fruit sweetness meets vinegary tang.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 550**



Jasmine Rice



Shallot



Thyme



Apricot Jam



Green Beans



Chicken Cutlets



Balsamic Vinegar



Chicken Stock Concentrate

## START STRONG

If the apricot jam doesn't immediately dissolve when you add it to the pan in step 5, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

## BUST OUT

- Small pot
- Baking sheet
- Paper towels
- Large pan
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 1
- Jasmine Rice ½ Cup | 1 Cup
- Green Beans 6 oz | 12 oz
- Chicken Cutlets\* 10 oz | 20 oz
- Thyme ¼ oz | ¼ oz
- Apricot Jam 2 TBSP | 4 TBSP
- Balsamic Vinegar 5 tsp | 5 tsp
- Chicken Stock Concentrate 1 | 2

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



## 1 PREP SHALLOT

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and mince half the **shallot** (save the rest for another use; for 4 servings, mince whole shallot).



## 2 COOK RICE

In a small pot, combine **rice**, ¾ cup **water** (1½ cups for 4 servings), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 3 ROAST GREEN BEANS

While rice cooks, toss **green beans** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 12-15 minutes.



## 4 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels; season 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 chicken to a cutting board and set aside to rest. Wipe out pan.



## 5 MAKE SAUCE

Add **shallot**, **thyme sprigs**, and a drizzle of **olive oil** to same pan over medium heat. Cook, stirring, until shallot is softened, 1-2 minutes. Stir in **jam** and **1 TBSP vinegar** (use all the vinegar for 4 servings). Let simmer until syrupy, 1-2 minutes. Stir in **stock concentrate** and ¼ cup **water** (⅓ cup for 4). Simmer until thickened, 1-2 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. **TIP:** Stir in a splash of water if sauce seems thick.



## 6 FINISH & SERVE

Remove **thyme sprigs** from pan and discard. Season **sauce** with **salt** and **pepper**. Fluff **rice** with a fork; season with **salt** and **pepper**. Thinly slice **chicken**; divide between plates with rice and **green beans**. Drizzle chicken with sauce and serve.

## BETTER TOGETHER

Apricot jam and balsamic are a dream team. Next time, try the combo drizzled on pork chops.

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