



HALL OF FAME

BALSAMIC FIG CHICKEN

with Sweet Potatoes and Mixed Greens



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 540



Sweet Potatoes



Rosemary



Chicken Breasts



Fig Jam



Spring Mix Lettuce



Shallot



Lemon



Colavita Balsamic Vinegar



Chicken Stock Concentrate

START STRONG

Wanna know the secret to extra-toasty roasted potatoes? Put your baking sheet into the oven before heating it up. The spuds will sizzle when they hit that hot surface.

BUST OUT

- Baking sheet
- Large pan
- Paper towel
- Medium bowl
- Olive oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|----------------|
| • Sweet Potatoes | 2 4 |
| • Shallot | 1 2 |
| • Rosemary | ¼ oz ¼ oz |
| • Lemon | 1 1 |
| • Chicken Breasts | 12 oz 24 oz |
| • Colavita Balsamic Vinegar | 5 tsp 10 tsp |
| • Fig Jam | ½ oz 1 oz |
| • Chicken Stock Concentrate | 1 2 |
| • Spring Mix Lettuce | 2 oz 4 oz |

HELLO WINE



PAIR WITH
Tornambe IGP Puglia
Sangiovese, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



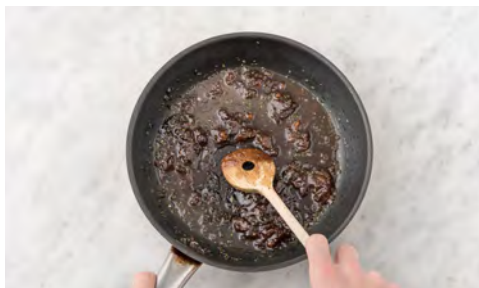
1 ROAST SWEET POTATOES
Wash and dry all produce. Preheat oven to 425 degrees. Cut **sweet potatoes** into ½-inch cubes. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and crisped, 20-25 minutes.



2 PREP
Halve, peel, and mince **shallot**. Strip enough and chop enough **rosemary** leaves from stems to give you 1 tsp. Halve **lemon**.



3 COOK CHICKEN
Heat a drizzle of **olive oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel and season all over with **salt** and **pepper**. Cook in pan until no longer pink in center, 5-7 minutes per side. Remove from pan and set aside to rest.



4 MAKE SAUCE
Lower heat under pan to medium. Add **shallot**, **chopped rosemary**, and a drizzle of **olive oil**. Cook, tossing, until softened, 2-3 minutes. Stir in **Colavita balsamic vinegar** and half the **fig jam** (use the rest as you like). Simmer until syrupy, about 1 minute. Stir in ½ **cup water** and **stock concentrate**. Let reduce until saucy, about 3 minutes. Remove from heat. Stir in **1 TBSP butter**. Season with **salt** and **pepper**.



5 TOSS SALAD
Toss **lettuce** with a squeeze of **lemon** and a drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**.



6 FINISH AND SERVE
Thinly slice **chicken**, then divide between plates along with **sweet potatoes**. Drizzle chicken with **sauce**. Serve with **salad** on the side. **TIP:** A color-coded cutting board set makes it super easy to keep your produce and protein prep separate. Get one at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)

SWEET!

Try making the sauce again with pork or lamb chops.

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