



BALSAMIC FIG CHICKEN

with Roasted Potatoes & Lemony Green Beans



HELLO

BALSAMIC FIG SAUCE

A different kind of sweet 'n' sour sauce with vinegary tang and jammy fruit flavor

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



Yukon Gold Potatoes



Rosemary



Balsamic Vinegar



Chicken Stock Concentrate



Lemon



Shallot



Chicken Cutlets



Fig Jam



Green Beans

START STRONG

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

BUST OUT

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

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Rosemary **¼ oz** | **¼ oz**
- Lemon **1** | **1**
- Green Beans **6 oz** | **12 oz**
- Chicken Cutlets* **10 oz** | **20 oz**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Fig Jam **2 TBSP** | **4 TBSP**
- Chicken Stock Concentrate **1** | **2**

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



1 ROAST POTATOES

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces; toss on a baking sheet with a drizzle of **olive oil, salt, and pepper.** Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.



4 MAKE SAUCE

To same pan over medium heat, add **shallot, chopped rosemary,** and a drizzle of **olive oil.** Cook, stirring, until softened, 2-3 minutes. Stir in **vinegar** and **jam.** Simmer until syrupy, 30-60 seconds. Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4 servings). Cook until thick and glossy, 2-3 minutes. (**TIP:** Add a splash of water if sauce is too thick.) Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt and pepper.**

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2 PREP & ROAST GREEN BEANS

Meanwhile, trim **green beans,** if necessary. Halve, peel, and mince **shallot.** Strip **1 tsp rosemary leaves** from stems (2 tsp for 4 servings); finely chop leaves. Zest and quarter **lemon.** Toss green beans on a second baking sheet with a drizzle of **oil, salt, and pepper.** Roast on middle rack until browned and tender, 10-12 minutes.



5 TOSS GREEN BEANS

Once **green beans** are done, toss with **lemon zest.**



3 COOK CHICKEN

While green beans roast, 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. Transfer to a cutting board and set aside to rest.



6 FINISH & SERVE

Thinly slice **chicken** crosswise. Divide chicken, **potatoes,** and **green beans** between plates. Drizzle chicken with **sauce.** Serve with **lemon wedges** on the side.

THIS IS MY JAM

Try making this awesome sauce again with pork or lamb chops.

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