



BALSAMIC FIG CHICKEN

with Roasted Potatoes & Mixed Greens

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Shallot



¼ oz | ¼ oz
Rosemary



1.5 oz | 3 oz
Italian Dressing
Contains: Milk



10 oz | 20 oz
Chicken Cutlets



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Fig Jam



1 | 2
Chicken Stock
Concentrate



2 oz | 4 oz
Mixed Greens



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

BALSAMIC FIG SAUCE

A robust, sweet, tart, tangy, and jammy
game-changing sauce

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 570



GET FIGGY WITH IT

If the fig jam doesn't immediately dissolve when added to the pan, break up clumps into smaller pieces with your wooden spoon or spatula.

BUST OUT

- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk
- Large pan
- Medium bowl

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



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry 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.



2 PREP

- While potatoes roast, halve, peel, and mince **shallot**; reserve 1 tsp (2 tsp for 4 servings). Strip 1 tsp **rosemary leaves** from stems (2 tsp for 4); finely chop leaves.



3 COOK CHICKEN

- Pat **chicken*** dry with paper towels and 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 chicken to a cutting board. Lower heat to medium.



4 MAKE SAUCE

- Add **remaining shallot, chopped rosemary,** and a **drizzle of olive oil** to same pan. Cook, stirring, until softened, 2-3 minutes.
- Stir in **vinegar** and **jam.** Simmer until syrupy, 1 minute.
- Stir in **stock concentrate** and ¼ cup **water** (½ cup for 4 servings). Cook until thick and glossy, 2-3 minutes. **TIP: Add a splash of water if sauce seems too thick.**
- Turn off heat. Stir in 1 TBSP **butter** (2 TBSP for 4). Season with **salt and pepper.**



5 MAKE SALAD

- While sauce simmers, in a medium bowl, toss **mixed greens** and **reserved shallot** with as much **Italian dressing** as you like. Season with **salt and pepper.**



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide chicken and **potatoes** between plates. Drizzle chicken with **sauce.** Serve **salad** on the side.