



Cherry Jam Glazed Chicken

with Green Beans and Mash

PRONTO 35 Minutes



Chicken Thighs/Legs



Russet Potato



Sour Cream



Cherry Jam



Balsamic Glaze



Green Beans



Thyme



Almonds, sliced



Garlic

HELLO CHERRY JAM

Not just for toast. Elevate your glaze game with this cherry jam!

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Large Pot, Aluminum Foil, Potato Masher, Paper Towels, Small Bowl, Measuring Spoons, Vegetable Peeler, Strainer

Ingredients

	2 Person	4 Person
Chicken Thighs/Legs	340 g	680 g
Russet Potato	460 g	920 g
Sour Cream	6 tbsp	12 tbsp
Cherry Jam	1 ½ tbsp	3 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Thyme	7 g	7 g
Almonds, sliced	28 g	56 g
Garlic	6 g	12 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. COOK POTATOES

Peel, then cut the **potatoes** into ½-inch pieces. Combine the **potatoes**, **2 tsp salt** and enough **water** to cover (approximately 1 inch) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until **potatoes** are fork-tender, 10-12 min.



2. PREP

While the **potatoes** cook, trim **beans**. Strip **1 tbsp thyme leaves** (dbl for 4ppl) from the stems. Peel, then mince the **garlic**. Add the **cherry jam**, **garlic** and **balsamic** to a small bowl. Stir to combine. Pat the **chicken** dry with paper towels. Season with **salt**, **pepper** and **thyme**.



3. TOAST ALMONDS

Heat a large non-stick pan over medium-high heat. When hot, add **almonds** to dry pan. Toast, stirring often, until golden, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer **almonds** to a plate and set aside.



4. COOK CHICKEN

Using the same pan, add **½ tbsp oil** (dbl for 4ppl), then the **chicken**. Sear until golden-brown, 3-4 min per side. Remove the pan from the heat and transfer **chicken** to a foil-lined baking sheet. (**NOTE:** Don't wipe the pan clean, you'll use the drippings for the beans). Spoon over the **cherry glaze**. Bake in the **middle** of the oven, until the **chicken** is cooked through, 10-11 min.



5. COOK GREEN BEANS

Meanwhile, re-heat the pan over medium heat. When hot, add the **beans**. Cook, stirring occasionally, until **beans** are tender, 5-6 min. Meanwhile, drain and return **potatoes** to the same pot off the heat. Using a fork or potato masher, mash **sour cream** and **2 tbsp butter** (dbl 4 ppl) into **potatoes** until smooth. Season with **salt** and **pepper**.



6. FINISH AND SERVE

Divide **chicken**, **mashed potatoes** and **green beans** between plates. Drizzle any **sauce** from the baking sheet, over the **chicken**. Sprinkle the **almonds** over the **green beans**.

Dinner Solved!