



# Thyme Chicken and Grape Pan Sauce

with Caramelized Onions and Garlic Mashed Potatoes

Quick

30 Minutes



Chicken Breasts



Red Grapes



Thyme



Onion, sliced



Garlic Puree



Chicken Broth Concentrate



Yellow Potato



Balsamic Vinegar



Sour Cream

HELLO GRAPES!

*Juicy, sweet and versatile!*

## Start here

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

## Bust Out

Measuring spoons, potato masher, baking sheet, strainer, small bowl, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Chicken Breasts ♦         | 2        | 4        |
| Red Grapes                | 170 g    | 340 g    |
| Thyme                     | 7 g      | 7 g      |
| Onion, sliced             | 113 g    | 227 g    |
| Garlic Puree              | 1 tbsp   | 2 tbsp   |
| Chicken Broth Concentrate | 1        | 2        |
| Yellow Potato             | 300 g    | 600 g    |
| Balsamic Vinegar          | 2 tbsp   | 4 tbsp   |
| Sour Cream                | 3 tbsp   | 6 tbsp   |
| Sugar*                    | 1 tsp    | 2 tsp    |
| Unsalted Butter*          | 2 tbsp   | 4 tbsp   |
| Oil*                      |          |          |
| Salt and Pepper*          |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 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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## Prep

Cut **potatoes** into ½-inch pieces. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from the stems. Pat **chicken** dry with paper towels. Sprinkle over **half the thyme**. Season with **salt and pepper**.



## Caramelize onions

While **chicken** cooks, heat the same pan over medium. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and **balsamic**, then season with **salt**. Cook, stirring occasionally, until dark golden-brown, 2-3 min. Transfer **onions** to a small bowl and set aside.



## Cook potatoes

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



## Make pan sauce

Heat the same pan over medium. When hot, add **grapes** and **remaining thyme**. Cook, stirring often, until **grapes** blister, 2-3 min. Add **caramelized onions**, **broth concentrate**, **half the garlic puree**, **½ cup water**, and **1 tbsp butter** (dbl both for 4 ppl). Cook, stirring occasionally, until **grapes** soften and **mixture** is slightly reduced, 4-5 min. Season with **salt and pepper**.



## Cook chicken

While **potatoes** boil, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry, until golden, 2-3 min per side. Transfer **chicken** to a baking sheet. Roast in the **middle** of the oven, until cooked through, 6-8 min.\*\*



## Finish and serve

When **potatoes** are done, drain and return to the same pot, off heat. Using a masher, mash in mash in **sour cream**, **remaining garlic puree** and **1 tbsp butter** (dbl for 4 ppl), until smooth. Season with **salt and pepper**. Slice **chicken**. Divide **mash** and **chicken** between plates. Spoon **pan sauce** over **chicken**.

## Dinner Solved!