



SWEET 'N' SMOKY CHERRY CHICKEN

with Roasted Broccoli & Israeli Couscous



HELLO

CINNAMON PAPRIKA SPICE

This aromatic spice blend gives chicken smoky warmth and delicious depth.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 610**



Israeli Couscous
(Contains: Wheat)



Chicken Cutlets



Chicken Stock Concentrate



Garlic



Broccoli Florets



Smoky Cinnamon Paprika Spice



Cherry Jam

START STRONG

If the cherry jam doesn't immediately dissolve when you add it to the pan in step 5, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

BUST OUT

- Baking sheet
- Large pan
- Small pot
- Kosher salt
- Paper towels
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Broccoli Florets **8 oz** | **16 oz**
- Garlic **1 Clove** | **2 Cloves**
- Israeli Couscous **½ Cup** | **1 Cup**
- Chicken Cutlets* **10 oz** | **20 oz**
- Smoky Cinnamon Paprika Spice **1 TBSP** | **1 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Cherry Jam **2 TBSP** | **4 TBSP**

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



1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **broccoli florets** into bite-size pieces, if necessary. Peel and mince **garlic**.



4 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels; season all over with half the **Cinnamon Paprika Spice** (use all for 4), **salt**, and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken; sear until browned, 2-3 minutes per side. Turn off heat. Once **broccoli** has roasted 10 minutes, push to one side; add chicken to empty side. (For 4, add chicken to a second sheet; roast on middle rack.) Roast on top rack until chicken is cooked through and broccoli is tender, 5-7 minutes more. **TIP:** If chicken is done before broccoli, remove from sheet and continue roasting broccoli.

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2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 15-17 minutes total (you'll add more to the baking sheet after 10 minutes; for 4 servings, leave broccoli roasting).



5 MAKE SAUCE

Add **stock concentrate**, **jam**, and **¼ cup water** (⅓ cup for 4 servings) to pan used for chicken. Cook over medium heat, scraping up any browned bits from bottom of pan, until mixture has reduced slightly, 3-4 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt** and **pepper**.



3 COOK COUSCOUS

While broccoli roasts, melt **1 TBSP butter** in a small pot over medium-high heat. Add **garlic**, **couscous**, and a pinch of **salt**. Cook, stirring, until garlic is fragrant, 30 seconds. Pour in **¾ cup water** (1½ cups for 4 servings), then cover and bring to a boil. Once boiling, reduce heat to low. Simmer until couscous is tender, 6-8 minutes. Keep covered off heat until ready to serve.



6 FINISH & SERVE

Stir **1 TBSP butter** (2 TBSP for 4 servings) into **couscous**; season with **salt** and **pepper**. Divide **couscous**, **broccoli**, and **chicken** between plates. Drizzle chicken with **sauce** and serve.

THIS IS MY JAM

Next time, try making this sweet pan sauce to pair with pork chops!

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