



BALSAMIC FIG CHICKEN

with Roasted Potatoes & Mixed Greens



HELLO

BALSAMIC FIG SAUCE

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 560**



Yukon Gold Potatoes



Rosemary



Balsamic Vinegar



Chicken Stock Concentrate



Lemon



Shallot



Chicken Breasts



Fig Jam



Mixed Greens

START STRONG

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

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Medium bowl
- Olive oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Rosemary **¼ oz** | **¼ oz**
- Lemon **1** | **1**
- Chicken Breasts* **12 oz** | **24 oz**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Fig Jam **2 TBSP** | **4 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Mixed Greens **2 oz** | **4 oz**

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



1 ROAST POTATOES

Adjust rack to top position 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

Add **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). Let reduce until thick and glossy, 2-3 minutes. (**TIP:** Add a splash of water if mixture is too thick.) Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt and pepper.**



2 PREP

Meanwhile, halve, peel, and mince **shallot.** Strip **1 tsp rosemary leaves** from stems (2 tsp for 4 servings); discard stems and finely chop leaves. Halve **lemon.**



5 MAKE SALAD

While sauce simmers, in a medium bowl, toss **mixed greens** with a squeeze of **lemon juice** and a drizzle of **olive oil.** Season with **salt and pepper.**



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, 5-7 minutes per side. Remove from pan and set aside to rest. Lower heat under pan to medium.



6 FINISH & SERVE

Thinly slice **chicken;** divide between plates with roasted **potatoes.** Drizzle chicken with **sauce.** Serve with **salad** on the side.

JAM OUT

Try making this fruity sauce again to pair with pork or lamb chops.

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