



AMAZING APRICOT CHICKEN

with Fingerling Potatoes and Green Beans



HELLO

APRICOT BALSAMIC SAUCE

Stone-fruit sweetness meets vinegary tang

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 550



Fingerling Potatoes



Shallot



Thyme



Balsamic Vinegar



Green Beans



Chicken Breasts



Apricot Jam



Chicken Stock Concentrate

START STRONG

Want to know the secret to extra-toasty roasted potatoes? Leave your baking sheet in the oven while it preheats. When those spuds hit that hot surface, they'll begin to sizzle and crisp.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Olive oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Fingerling Potatoes **12 oz** | **24 oz**
- Green Beans **6 oz** | **12 oz**
- Shallot **½** | **1**
- Chicken Breasts* **12 oz** | **24 oz**
- Thyme **¼ oz** | **¼ oz**
- Apricot Jam **2 TBSP** | **2 TBSP**
- Balsamic Vinegar **1 TBSP** | **2 TBSP**
- Chicken Stock Concentrate **1** | **1**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 ROAST POTATOES

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **potatoes** lengthwise. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast on middle rack until tender and lightly browned, 20-25 minutes total (we'll add more to the sheet after 10 minutes).



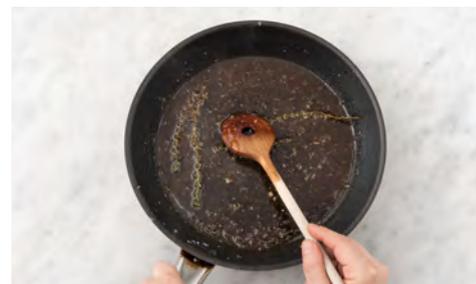
4 COOK CHICKEN

Pat **chicken** dry with paper towels; 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, 4-5 minutes per side. Turn off heat; remove from pan and set aside to rest.



2 ROAST GREEN BEANS

Once **potatoes** have roasted 10 minutes, remove sheet from oven and give them a toss, pushing toward one side. Toss **green beans** on other side of sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. (For 4 servings, divide veggies between 2 separate sheets.) Return to oven and roast until potatoes are done and green beans are lightly crisped, about 10 minutes.



5 MAKE SAUCE

Heat a drizzle of **olive oil** in same pan over medium heat. Add **shallot** and **thyme**. Cook, stirring, until softened, 2-3 minutes. Stir in **jam** and **1 TBSP vinegar** (2 TBSP for 4 servings). Simmer until syrupy, about 1 minute. Stir in **1 TBSP water** (2 TBSP for 4 servings) and **stock concentrate**. Simmer until thickened, about 3 minutes. Turn off heat; stir in **1 TBSP butter** until melted. **TIP:** Stir in a splash of water if sauce is very thick.

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3 PREP SHALLOT

Meanwhile, halve and peel **shallot**. Finely mince one half; save the other for another use. (For 4 servings, mince whole shallot.)



6 PLATE AND SERVE

Remove **thyme** from pan with **sauce** and discard. Season sauce with **salt** and **pepper**. Slice **chicken** crosswise. Divide chicken, **green beans**, and **potatoes** between plates. Drizzle sauce over chicken and serve.

FANTASTIC!

Apricot jam and balsamic are a dream team together.

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