APRICOT ANCHO CHICKEN With Roasted Potatoes and a Lemony Salad



APRICOT ANCHO SAUCE

Stone fruit sweetness meets smoky spice for a mouthwatering melange of flavors.



Apricot Jam

Chicken Breasts

Lemon

Mixed Greens



Shallot

Yukon Gold Potatoes



Chicken Stock Concentrate

START STRONG

For a crispy, caramelized exterior on your chicken, be sure to pat the meat as dry as you can with paper towels. This ensures even browning rather than steaming, for a perfect result every time.

BUST OUT

- Baking sheet Large bowl
- 2 Small bowls Kosher salt
- Paper towels
 Black pepper
- Large pan
- Olive oil (2 TBSP | 2 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) (Contains: Milk)

— INGREDIENTS —	
Ingredient 2-person 4-person	
• Yukon Gold Potatoes	12 oz 24 oz
• Shallot	1 2
• Lemon	1 2
Apricot Jam	2 TBSP 4 TBSP
Chicken Stock Concentrate	
• Ancho Chili Powder 🚽	1 tsp 1 tsp
 Chicken Breasts* 	12 oz 24 oz
Mixed Greens	2 oz 4 oz

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

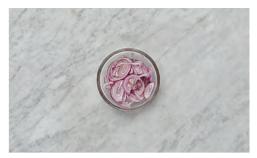






ROAST POTATOES

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce**. Dice **potatoes** into 1/2-inch pieces. Toss on a baking sheet with large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes. **2 PREP** Meanwhile, halve, peel, and thinly slice **shallot**. Halve **lemon**. In a small bowl, combine **jam**, **stock concentrate**, half the **chili powder**, and **¼ cup water** (¹/₃ cup for 4 servings).



3 PICKLE SHALLOT In a second small bowl, combine shallot, juice from lemon halves, ½ tsp sugar (1 tsp for 4 servings), and a pinch of salt. Set aside, stirring occasionally, until ready to serve.



COOK CHICKEN AND

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a large 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. Transfer to a plate. Add **jam mixture** to pan and cook until slightly thickened, 2-3 minutes. Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Season with **salt** and **pepper**.



5 MAKE SALAD In a large bowl, toss together **mixed** greens, pickled shallot (and pickling liquid), a large drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



SERVE Divide **potatoes**, **chicken**, and **salad** between plates. Top chicken with **sauce** and serve.

- ON REPEAT

Sweet on our jammy sauce? Next time, try pairing it with pork tenderloin.

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