



Sheet-Pan Chicken and Balsamic-Onions

with Rosemary Roasted Potatoes and Beans

Family 30 Minutes



Chicken Thighs/Leg



Balsamic Glaze



Green Beans



Red Onion



Rosemary



Garlic Salt



Yellow Potato

HELLO BALSAMIC ONIONS

We love these balsamic onions. Sweet, tart, and juicy. The perfect chicken pairing

Start here

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

Bust Out

Baking sheet, medium bowl, measuring spoons, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	310 g***	620 g***
Balsamic Glaze	1 tbsp	2 tbsp
Green Beans	170 g	340 g
Red Onion	113 g	226 g
Rosemary	1 sprig	2 sprig
Garlic Salt	½ tsp	1 tsp
Yellow Potato	300 g	600 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

*** Minimum weight of chicken.

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 the **potatoes** into ½-inch pieces. Strip **1 tbsp rosemary** (dbl for 4 ppl) from the stem then finely chop. Toss the **potatoes** with **½ tbsp oil**, **¼ tsp garlic salt** (dbl both for 4 ppl), **half the rosemary** on a parchment-lined baking sheet. Season with **pepper**. Roast, in the **middle** of the oven, until golden-brown, 25-28 min.



Roast chicken and veggies

Add the **green beans** to the baking sheet with the **potatoes**. Place the **seared chicken** on top of the **veggies**. Roast in the **middle** of the oven, until **veggies** are tender and **chicken** is cooked through, 10-12 min.**



Prep veggies

While the **potatoes** roast, trim the **green beans**, then cut in half. Peel, halve, then cut the **onion** into ¼-inch slices. Toss **green beans** in a medium bowl with **½ tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Set aside.



Make balsamic onions

While the **chicken** and **veggies** roast, heat the same pan (from step 3) over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **remaining rosemary**. Cook, stirring occasionally, until slightly softened, 3-4 min. Add **1 tsp sugar** (dbl for 4 ppl) and season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min. Remove the pan from the heat, then stir in **balsamic glaze**.



Start chicken

Pat the **chicken** dry with paper towels, then season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl) and swirl to melt, 30 sec, then add the **chicken**. Sear, until **chicken** is golden-brown, 2-3 min per side.



Finish and serve

Thinly slice the **chicken**. Divide the **veggies** between plates. Top with the **chicken**. Spoon the **balsamic onions** over the **chicken**.

Dinner Solved!