



Cooking Made Easy

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## Bloody Mary Chicken

with Pancetta, Pickled Onion & Tomato-Horseradish Vinaigrette



Everyone's favorite brunch refreshment delivers a wealth of bold flavors – why limit them to a beverage? An intense tomato-horseradish vinaigrette packs the heat, while olives, celery, and pancetta remind us of a Bloody Mary's classic garnishes. Have fun with this technique for making carrot and celery curlicues—they're adorable!

40 min

level 2

nut free

gluten free

lactose free



Chicken Breast



Blackening Seasoning



White Wine Vinegar



Red Onion



Carrot



Celery



Olives



Tomato Paste



Garlic



Horseradish



Hot Sauce



Pancetta



Romaine Lettuce

Ingredients	2 People	4 People
Chicken Breast	2	4
Blackening Seasoning	1 t	2 t
Red Onion	1	2
White Wine Vinegar	2 T	4 T
Carrot	1	2
Celery	1 stalk	2 stalks
Olives	1 oz	2 oz
Tomato Paste	2 T	4 T
Hot Sauce	½ T	1 T
Garlic	2 cloves	4 cloves
Pancetta	4 oz	8 oz
Romaine Heart	1	2
Horseradish	1 t	2 t
Olive Oil*	2 ½ T	5 T

\*Not Included

**Allergens**  
(None)

**Tools**

2 Medium Bowls, Peeler, Medium Pan, Baking Sheet, Whisk, Strainer

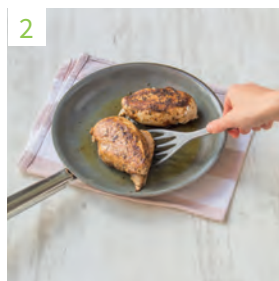
Ruler

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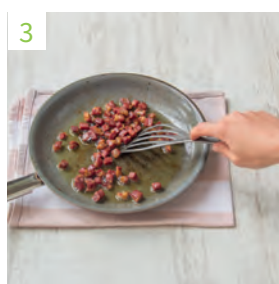
**Nutrition per person** Calories: 597 cal | Carbs: 18 g | Fat: 36 g | Protein: 52 g | Fiber: 3 g



**1** Preheat oven to 400 degrees. Halve, peel, and thinly slice ¼ the **red onion**. Place in a medium bowl with 1 tablespoon **white wine vinegar** and set aside to pickle. Mince or grate the **garlic**. Peel the **carrot**. Using your peeler, shave the **carrot** and **celery** into ribbons, rotating the carrot as necessary. Place the celery and carrot ribbons in a medium bowl of **ice water** and set aside.



**2** **Cook the chicken:** season the **chicken** with the **blackening seasoning**, coating it on all sides. Heat ½ tablespoon **olive oil** in a medium pan over medium-high heat. Add the chicken and cook 3-4 minutes per side, until the exterior becomes slightly charred. Transfer chicken to a baking sheet and bake until cooked through, another 6-8 minutes.



**3** Add the **pancetta** to the same pan and cook over medium heat for 3-4 minutes, until golden brown and crispy. Set the pancetta aside, keeping the drippings in the pan.



**4** **Make the tomato-horseradish vinaigrette:** reduce the heat to low and whisk 2 tablespoons **tomato paste** and the **minced garlic** into the **pancetta drippings**. Cook for 1 minute, stirring, then remove from heat and whisk in 1 teaspoon **horseradish**, remaining **white wine vinegar**, 2 tablespoons **olive oil**, and **hot sauce** to taste. Season with **salt** and **pepper**.

**5** Tear the **Romaine lettuce leaves** into bite-sized pieces. Drain and dry the **celery** and **carrot ribbons**. Roughly chop the **olives**. Thinly slice the **chicken** against the grain.

**6** Toss **lettuce, celery, carrot, pickled red onion**, and **olives** together and mound on a plate. Top with the **pancetta** and **sliced chicken**, then drizzle with the **tomato-horseradish vinaigrette**. Enjoy!