



Bacon Wrapped Roast Chicken

with Roast Potatoes, Truffled Mushroom & Tarragon Sauce

Roast 75 Minutes • 1 of your 5 a day

26



Streaky Bacon Rasher



Whole Chicken



Potatoes



Closed Cup Mushrooms



Tarragon



Plain Flour



Wild Mushroom Sauce



Tenderstem Broccoli®



Crème Fraîche



Truffle Zest

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Two Baking Trays, Saucepan, Peeler, Colander, Frying Pan and Measuring Jug.

Ingredients

	2P	3P	4P
Streaky Bacon Rasher**	4 rashers	6 rashers	8 rashers
Whole Chicken**	1	1	1
Potatoes**	700g	900g	1.4kg
Closed Cup Mushrooms**	1 small punnet	1 large punnet	1 large punnet
Water for the Sauce*	300ml	450ml	600ml
Tarragon**	½ bunch	¾ bunch	1 bunch
Plain Flour 13)	8g	16g	24g
Wild Mushroom Sauce	1 pot	2 pots	2 pots
Tenderstem Broccoli***	1 small pack	1 large pack	2 small packs
Crème Fraîche 7) **	150g	225g	300g
Truffle Zest	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	1226	100g
Energy (kJ/kcal)	7575/1811	618/148
Fat (g)	113	9
Sat. Fat (g)	36	3
Carbohydrate (g)	80	7
Sugars (g)	8	1
Protein (g)	132	11
Salt (g)	3.46	0.28

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **13)** Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Cook the Chicken

Preheat your oven to 200°C. Cut your **bacon rashers** in half widthways. Remove the string from the **chicken**, transfer to a baking tray and drizzle with **oil**. Lay the **bacon pieces** widthways across the top of the **chicken breast**. **IMPORTANT:** Wash your hands after handling raw meat. Roast in the middle of the oven for 60-75 mins depending on size. **IMPORTANT:** The chicken is cooked when the juices from the thigh run clear. Meanwhile, pour a good glug of **oil** onto another baking tray and pop into your oven. Bring a large saucepan of **water** to the boil on high heat with a pinch of **salt**.



Make Your Sauce

Heat a drizzle of **oil** in a medium frying pan on a medium-high heat. When hot, add the **sliced mushrooms** and cook until softened and browned, 4-5 mins. Add the **water** (see ingredients for amount) and the **wild mushroom sauce**. Stir well to dissolve the **paste**, bring to the boil, then reduce the heat to a simmer. Cook until thickened, 5-6 mins then remove from the heat.



Prep Time

Peel the **potatoes**, chop them into 4cm chunks. Add the **potatoes** to the boiling water and cook for 7-8 mins or until the edges have softened when you poke them with a knife. Meanwhile, thinly slice the **mushrooms**. Pick the **tarragon leaves** from their stalks and roughly chop (discard the stalks).



Cook the Tenderstem

Once the **chicken** is cooked, rest it loosely wrapped in foil for 10 mins. Fill the pan used to cook the **potatoes** with **water** and return to high heat. When boiling, add ¼ tsp of **salt** and the **tenderstem broccoli**. Cook until tender, 4-5 minutes. Add the **crème fraîche** to the **mushroom sauce**, stir well to combine, bring to the boil on a medium heat. **TIP:** Add a splash of water if the sauce needs loosening up.



Roast Your Spuds

Once the **potatoes** are ready, drain in a colander, pop back into the pan then sprinkle on the **flour**. Give your pan a shake to fluff up the **potato**. Take your hot baking tray out of your oven, carefully transfer your **potatoes** into it in a single layer, turning in the **oil**. Sprinkle over a pinch of **salt**. Roast the **potatoes** on the top shelf of your oven until golden, 45-50 mins, turn halfway through. Wash out your saucepan we will use it again later.



Serve

Reheat anything that may have cooled. Share the **broccoli** between your plates. Serve the **roast potatoes** along side. Carve your roast **chicken** and serve alongside. Stir the **tarragon** and **half** of the **truffle zest** into the **sauce** and pour over the dish. Finish by garnishing with the remaining **truffle zest**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.