



Serrano Ham Wrapped Chicken

with Cheesy Truffled Roast Potatoes, Tenderstem and Creamy Sauce

Premium 40-45 Minutes

28



Potatoes



Grated Italian Style Hard Cheese



Serrano Ham



Chicken Breasts



Echalion Shallot



Tenderstem Broccoli®



Chicken Stock Powder



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, Frying Pan.

Ingredients

	2P	3P	4P
Potato**	450g	700g	900g
Grated Italian Style Hard Cheese 7) 8)**	40g	40g	80g
Serrano Ham**	2 slices	3 slices	4 slices
Chicken Breasts**	2	3	4
Echalion Shallot**	1	1	2
Tenderstem Broccoli 6***	150g	200g	300g
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Crème Fraîche 7)**	100g	150g	200g
Truffle Zest	1 sachets	2 sachets	2 sachets
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	580g	454 g
Energy (kJ/kcal)	2643/632	456/109
Fat (g)	25	4
Sat. Fat (g)	12	2
Carbohydrate (g)	47	8
Sugars (g)	5	1
Protein (g)	60	10
Salt (g)	2.37	0.41

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg

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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Par-Boil the Potatoes

Fill and boil your kettle. Preheat your oven to 200°C. Pour a good glug of **oil** onto a baking tray (to completely cover the bottom) and pop into your oven. Peel the **potatoes**, chop them into 3cm chunks. Pour the boiling **water** into a large saucepan on high heat with ½ tsp of **salt**. Add the **potatoes** to the boiling **water** and cook for 5-6 mins or until the edges have softened when you poke them with a knife.



Roast the Potatoes!

Once the **potatoes** are ready, drain in a colander, pop back into the pan and give your pan a shake to fluff them up. Next sprinkle on the **grated hard Italian style cheese** and toss to coat. Take your hot baking tray out of the oven, carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**. Season the **potatoes** with **salt**, then roast on the top shelf of your oven until golden, 30-35 mins, turning halfway through.



Prep the Chicken

Meanwhile, lay the slices of **Serrano ham** lengthways on a board (1 slice per **chicken breast**). Place the **chicken** horizontally across the middle. Wrap the **ham** around the **chicken** to enclose it. Place them seam-side down on a large lightly oiled baking tray (we'll add the **broccoli** to the tray later on). Repeat with the remaining **chicken** and ham. Drizzle a little **oil** over the **chicken**, then roast on the middle shelf of your oven for 25-28 mins. **IMPORTANT:** Remember to wash your hands and equipment after handling raw **meat**, the **chicken** is cooked when no longer pink in the middle.



Finish the Prep

Meanwhile, halve, peel and thinly slice the **shallot**. When the **chicken** is halfway through cooking, add the **tenderstem** to the **chicken** baking tray, drizzle with **oil** and spread out in a single layer. Season with **salt** and **pepper** and then pop back in your oven for the remaining 12-15 mins.



Make the Sauce

While everything cooks, heat a drizzle of **oil** in a small frying pan on medium heat. Add the **shallot** and fry until softened, 4-5 mins. Stir occasionally. Pour in the **water** (see ingredients for amount) and stir in the **chicken stock powder**. Bring to the boil and simmer until the liquid has reduced by half, 3-4 mins. Stir in the **creme fraiche**, bring to the boil, then remove from the heat. Taste and add **salt** and **pepper** if you feel it needs it.



Finish and Serve

Once the **chicken** has cooked, remove to a board to rest for 2-3 mins. Reheat the **sauce** if necessary. Serve the **chicken** on plates with the cheesy **potatoes** and **broccoli** alongside. Sprinkle the **truffle zest** over the **potatoes** and drizzle over the **sauce**.

Enjoy!