



Bacon Wrapped Roast Chicken and Truffled Mushroom Sauce

with Roast Potatoes and Tenderstem® Broccoli

Roast 75 Minutes • 1 of your 5 a day

33



Streaky Bacon Rasher



Whole Chicken



Potatoes



Chestnut Mushrooms



Tarragon



Wild Mushroom Paste



Tenderstem® Broccoli



Creme Fraiche



Truffle Zest

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, saucepan, colander, frying pan and aluminium foil.

Ingredients

	2P	3P	4P
Streaky Bacon Rasher**	4 rashers	6 rashers	8 rashers
Whole Chicken**	1	1	1
Potatoes**	700g	900g	1400g
Chestnut Mushrooms**	150g	225g	225g
Tarragon**	½ bunch	¾ bunch	1 bunch
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	300ml	450ml	600ml
Wild Mushroom Paste	22g	30g	44g
Tenderstem® Broccoli**	150g	200g	300g
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	822g	100g
Energy (kJ/kcal)	4447/1063	541/129
Fat (g)	59	7
Sat. Fat (g)	26	3
Carbohydrate (g)	77	9
Sugars (g)	10	1
Protein (g)	57	7
Salt (g)	2.44	0.30

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Cook the Chicken

Preheat your oven to 200°C. Cut your **bacon rashers** in half widthways. Snip the string holding the **chicken legs** together, remove and discard. Transfer the **chicken** to a baking tray and drizzle with **oil**. Lay the **bacon pieces** widthways across the top of the **chicken's breast**. **IMPORTANT:** *Wash your hands after handling raw meat and its packaging.* Season with **salt** and **pepper** and roast in the middle of the oven for 60 /75 mins depending on size. Pour enough **oil** into another deep baking tray to cover the bottom and put on the top shelf of the oven at the same time.



Make the Sauce

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



Prep Time

Meanwhile, bring a large saucepan of **water** with ½ **tsp salt** to the boil. Peel and chop the **potatoes** into 4cm chunks. Boil the **potatoes** for 7-8 mins or until the edges are soft. Meanwhile, thinly slice the **mushrooms**. Pick the **tarragon leaves** from their stalks and roughly chop (discard the stalks).



Cook the Broccoli

Once the **chicken** is cooked, remove from the oven and leave to rest wrapped loosely in foil for 10 mins. **IMPORTANT:** *The chicken is cooked when the juices from the thigh run clear and there is no pink meat.* Meanwhile, fill the (now empty) **potato** pan with **water** and return to high heat. When boiling, add ¼ **tsp salt** and the **broccoli**. Cook until tender, 4-5 mins. Add the **crème fraîche** to the **mushroom sauce**, stir well to combine, then bring to the boil on a medium heat. **TIP:** *Add a splash of water if it's a little thick.*



Roast the Potatoes

Once the **potatoes** are ready, drain in a colander and sprinkle on the **flour** (see ingredients for amount). Shake to fluff up the **potatoes**, then carefully add them to the hot deep baking tray, turning in the **oil**. Season with **salt** then roast on the top shelf until golden, 45-50 mins. Turn halfway through.



Serve

To finish, warm through anything that may have cooled. Carve your **roast chicken** and serve on your plates with the **roast potatoes** and **broccoli** alongside. Stir the **tarragon** and **half** of the **truffle zest** into the **sauce** and pour over the **chicken**. Finish with a sprinkle of the remaining **truffle zest**.

Enjoy!