



Cheesy Garlicky Chicken Kiev's and Rosemary Wedges with Baby Leaf and Tomato Salad

N° 27

STREET FOOD 40 Minutes



Potatoes



Rosemary



Mozzarella



Garlic Clove



Chives



Mayonnaise



Dijon Mustard



Panko Breadcrumbs



Chicken Breasts



Balsamic Vinegar



Premium Tomatoes



Premium Baby Leaf Mix

Before you start

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

Basic cooking tools, you will need:

Two Baking Trays, Mixing Bowl and Fine Grater (or Garlic Press).

Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Rosemary**	½ bunch	1 bunch	1 bunch
Mozzarella 7)**	1 ball	1½ balls	2 balls
Garlic Clove**	2 cloves	3 cloves	4 cloves
Chives**	1 bunch	1 bunch	1 bunch
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Dijon Mustard 9)	½ pot	¾ pot	1 pot
Panko Breadcrumbs 13)	25g	75g	100g
Chicken Breasts**	2	3	4
Balsamic Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Premium Tomatoes	1 small punnet	1 large punnet	1 large punnet
Premium Baby Leaf Mix**	1 bag	1 bag	2 bags

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	612g	100g
Energy (kJ/kcal)	3448 /824	564 /135
Fat (g)	37	6
Sat. Fat (g)	12	2
Carbohydrate (g)	63	10
Sugars (g)	6	1
Protein (g)	61	10
Salt (g)	1.03	0.17

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) Gluten 14) Sulphites

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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1. Prep Your Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks). Pop the **wedges** on a low sided wide baking tray and drizzle with **oil**, scatter over the **rosemary** then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer and set aside, we will roast them later.
TIP: Use two baking trays if necessary, you want the potatoes nicely spread out.



4. Cooking Time!

Meanwhile, smear one side of the **chicken** with a little of the remaining **mayo** to cover. Place it **mayo**-side-down into the **crumbs**. Smear the exposed side of the **chicken** with **mayo** and turn it over so both sides are coated. Repeat for the other fillet(s). Line a baking tray with baking paper and lay the **chicken breasts** onto it. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Bake the **chicken** on the top shelf of your oven until golden, 25-30 mins. The **cheesy filling** will start to ooze out of the **chicken** but don't worry, it will become deliciously crispy!
IMPORTANT: The chicken is cooked when it is no longer pink in the middle.



2. Start the Prep!

Drain the **mozzarella**, tear into small pieces and pop into a small bowl. Peel and grate the **garlic** (or use a garlic press) and add to the **mozzarella**. Finely snip the **chives** using scissors into the bowl, season with **salt** and **pepper** and mix everything together. In another bowl mix together **half** the **mayonnaise** with **half** the **mustard**. Pop the **panko breadcrumbs** onto a plate, add a drizzle of **oil**, season with **salt** and **pepper** and mix together.



5. Make the Dressing

Pop the remaining **mustard** into a medium bowl with the **balsamic vinegar** and **olive oil** and season with **salt** and **pepper**. Halve the **tomatoes** and pop them into the bowl with the **baby leaf salad** on top but don't mix together yet.



3. Chicken Prep Time!

Lay a **chicken breast** on your board and place your hand on top to hold it in place. Insert a small knife into the middle of the thickest part of the **breast** and make a slit about 5-6cm long. Cut about 3/4 of the way into the fillet to create a pocket, not right through! Repeat with each **chicken breast**, then push the **mozzarella mixture** into the pocket with a spoon. Close the opening with your hands to seal in the filling. **IMPORTANT:** Wash your hands after handling raw meat! Bake the **wedges** on the middle shelf of the oven until golden 30-35 mins. Turning halfway through cooking.



6. Serve!

When everything is ready, mix the **salad** with its **dressing**. Divide the **cheesy chicken kiev**s between plates with the **wedges**, **salad** and the **mustard mayo** alongside to dip the **wedges** into.

Enjoy!