



Chicken Breast in Truffled Mushroom Sauce with Serrano Ham Crisp, Roast Potatoes and Tenderstem®

30

Premium 40-45 Minutes • 1 of your 5 a day



Potatoes



Chestnut
Mushrooms



Tarragon



Serrano Ham



Chicken Fillet



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, frying pan, kitchen paper, colander and aluminium foil.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Chestnut Mushrooms**	150g	225g	300g
Tarragon**	½ bunch	¾ bunch	1 bunch
Serrano Ham**	2 slices	3 slices	4 slices
Chicken Fillet**	2	3	4
Water for the Sauce*	300ml	450ml	600ml
Wild Mushroom Paste	22g	30g	44g
Tenderstem® Broccoli**	150g	200g	300g
Creme Fraiche** 7)	150g	225g	300g
Truffle Zest	1 sachets	1½ sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	638g	100g
Energy (kJ/kcal)	2877 /688	451 /108
Fat (g)	29.2	4.6
Sat. Fat (g)	16.2	2.5
Carbohydrate (g)	51.5	8.2
Sugars (g)	9.3	1.5
Protein (g)	54.8	8.6
Salt (g)	2.16	0.34

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

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Boil the Potatoes

Preheat your oven to 200°C. Pour enough **oil** into a deep baking tray to cover the bottom and pop in the oven.

Bring a large saucepan of **water** with ½ **tsp salt** to the boil. Peel and chop the **potatoes** into 3cm chunks.

Boil the **potatoes** for 7-8 mins or until the edges are soft.



Finish the Prep

Meanwhile, thinly slice the **mushrooms**. Pick the **tarragon leaves** from their stalks and finely chop (discard the stalks).

Heat a drizzle of **oil** in a large frying pan on medium-high heat. When hot, lay the **Serrano ham** in the pan and fry until crisp, 2-3 mins each side. Once crispy, transfer to a plate covered in kitchen paper. Set aside.

Return your (now empty) pan to medium-high heat with a drizzle of **oil** if it's a little dry. Season the **chicken** with **salt** and **pepper**.

When hot, lay in the **chicken breasts** and cook until golden brown all over, 8-10 mins.

IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.



Roast Time

When the **potatoes** are ready, drain in a colander. Shake to fluff up the **potatoes**, then carefully add them to the hot baking tray, turning in the **oil**.

Season with **salt**, then roast on the top shelf until golden, 30-35 mins. Turn halfway through.



Make the Mushroom Sauce

Once the **chicken** is browned all over, add the **mushrooms** to the pan and cook until browned, 4-5 mins. **TIP:** If your pan is small, remove the chicken from the pan, then cook the mushrooms and return the chicken once they're cooked.

Pour in the **water for the sauce** (see ingredients for amount) and **wild mushroom paste**. Stir well to combine, bring to the boil, then lower the heat.

Cover with a lid or foil and simmer until the **sauce** has thickened and the **chicken** is cooked through, 8-10 mins, stirring occasionally. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Finishing Touches

Fill the (now empty) **potato** pan with **water** and put on to boil. Halve any thick **broccoli stems** lengthways.

When your pan of **water** is boiling, add ¼ **tsp salt** and the **broccoli**. Cook until just tender, 3-5 mins.

When the **mushroom sauce** has thickened, stir the **creme fraiche** through, bring to the boil, then remove from the heat.



Serve

When everything is ready, slice each **chicken breast** widthways and serve with the **broccoli** and **roast potatoes** alongside.

Stir the **tarragon** and **half the truffle zest** into the **mushroom sauce**, then spoon over the **chicken**.

Finish by topping with a **Serrano ham crisp** and a sprinkle of the remaining **truffle zest**.

Enjoy!