



# SPRINGTIME CHICKEN CASSEROLE

with Bacon, Crème Fraîche and Sliced Spring Greens



## HELLO CHIVES

*Chives are the most delicate member of the onion family. Use a sharp knife or scissors to cut them or they'll bruise.*



Onion



Carrot



New Potatoes



Rosemary



Streaky Bacon Rashers



Diced Chicken Thigh



Chicken Stock Powder



Sliced Spring Greens



Chives



Crème Fraîche

MEAL BAG

Hands on: **20** mins  
Total: **50** mins

**2.5** of your  
**5** a day

Family Box

Casseroles aren't just for colder months - this delicious, vibrant one-pot is packed with spring vegetables and fresh herbs making it the perfect thing to enjoy as evenings get lighter and longer. And with minimal washing up and only 20 minutes hands on cooking time needed, this recipe really does tick all the boxes. Make room for your new family favourite.



## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Large Casserole Dish** or **Saucepan** (with a **Lid**) and **Measuring Jug**. Now, let's get cooking!



### 1 PREP TIME

Halve, peel and thinly slice the **onion**. Trim the **carrot** (no need to peel) then halve lengthways. Thinly slice widthways. Chop the **potatoes** into 3cm chunks (or cut in half if they are small). Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks). Cut the **bacon** into 1cm wide strips. **! IMPORTANT:** Remember to wash your hands and equipment after handling raw meat.



### 2 START THE CASSEROLE

Heat a splash of **oil** in a large casserole dish or saucepan on medium-high heat. Add the **bacon** and **chicken** and brown on all sides, stirring occasionally. This will take about 5-6 mins. **★ TIP:** Brown the chicken in batches if necessary. Once browned, add the **carrot**, **onion** and **rosemary**. Stir and cook until the **onion** is soft, another 5-6 mins.



### 3 SIMMER THE CASSEROLE

Stir in the **stock powder** and the **water** (see ingredients for amount), scraping up any sticky brown bits from the bottom of the pan with a wooden spoon, and bring to the boil. Add the **potatoes** and season with **pepper**. Cover with a lid or foil and reduce the heat to medium. Bubble away until the **chicken** is cooked through and the **potatoes** are tender, 20-25 mins. **! IMPORTANT:** The chicken is cooked when it is no longer pink in the middle. **★ TIP:** The potato is cooked when you can easily slip a knife through.



### 4 FINISH OFF

While the casserole bubbles away, finish off your last few jobs. Finely chop the **chives** or snip with scissors if its easier. Do any washing up.



### 5 ADD THE GREENS

When the **chicken** and **potatoes** are cooked, stir the **crème fraîche** and **sliced spring greens** into the **casserole** and reduce the heat to low. Simmer until the **greens** are soft and tender, another 3-4 mins.



### 6 SERVE

Once the **greens** are cooked, taste the **casserole** and season with **salt** and **pepper** as necessary. Serve in deep bowls and finish with a sprinkling of **chives**. **Enjoy!**

## 2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Onion *	1	1	1
Carrot *	1	2	2
New Potatoes *	1 small pack	1 large pack	1 large pack
Rosemary *	2 sprigs	3 sprigs	4 sprigs
Streaky Bacon Rashers *	4	6	8
Diced Chicken Thigh *	280g	420g	560g
Chicken Stock Powder	½ sachet	¾ sachet	1 sachet
Water*	225ml	350ml	450ml
Sliced Spring Greens *	1 small pack	1 small pack	1 large pack
Chives *	½ bunch	¾ bunch	1 bunch
Crème Fraîche 7) *	½ pouch	¾ pouch	1 pouch

\*Not Included

\* Store in the Fridge

NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING: 588G	PER 100G
Energy (kJ/kcal)	2642 / 632	450 / 108
Fat (g)	31	5
Sat. Fat (g)	11	2
Carbohydrate (g)	44	7
Sugars (g)	14	2
Protein (g)	51	9
Salt (g)	1.45	0.25

Nutrition for uncooked ingredients based on 2 person recipe.

### ALLERGENS

7) Milk

**🧼** Wash your hands before and after handling ingredients. Wash fruit and vegetables; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in-between uses.

### 👍 THUMBS UP OR THUMBS DOWN?

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