

# **Creamy Truffle and Mushroom Chicken**

with Serrano Ham, Tenderstem and Roast Potatoes



PREMIUM 45 Minutes • 1 of your 5 a day



## Before you start

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

**Basic cooking tools you will need:** Baking Tray, Large Saucepan, Frying Pan, Colander and Measuring Jug,

#### Ingredients

-			
	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Chestnut Mushrooms**	1 small punnet	1 large punnet	2 small punnets
Tarragon**	1/2 bunch	¾ bunch	1 bunch
Serrano Ham**	2 slices	3 slices	4 slices
Chicken Breasts**	2	3	4
Water for the Sauce*	300ml	450ml	600ml
Wild Mushroom Sauce	1 pot	1½ pots	2 pots
Tenderstem Broccoli ®**	1 small pack	1 large pack	2 small packs
Crème Fraîche <b>7)</b> **	150g	225g	300g
Truffle Zest	1 sachet	1½ sachets	2 sachets

\*Not Included \*\* Store in the Fridge

#### Nutrition

	Per serving	Per 100g
for uncooked ingredients	792g	100g
Energy (kJ/kcal)	2680/641	338/81
Fat (g)	28	4
Sat. Fat (g)	12	2
Carbohydrate (g)	56	7
Sugars (g)	8	1
Protein (g)	54	7
Salt (g)	2.50	0.32

Nutrition for uncooked ingredients based on 2 person recipe.

#### Allergens

7) Milk

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

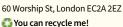
Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

#### Contact

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## **1. Boil the Potatoes**

4. Make the Sauce

When the **chicken** is brown all over, add the

**mushrooms** and cook until they have softened

and browned slightly 4-5 minutes. **TIP:** If your pan

is small, remove the chicken while the mushrooms

water. Add the water (see ingredients for amount)

and add the wild mushroom sauce. Stir in well to

dissolve the paste, bring to the boil, then reduce the heat to simmer. Cover with a lid or a foil and

minutes. IMPORTANT: The chicken is cooked when

simmer until the **sauce** has thickened and the **chicken** is cooked, 8-10 minutes. Stir every few

it is no longer pink in the middle.

cook, then add them back in before you add the

Preheat your oven to 200°C. Pour a good glug of **oil** onto a baking tray and pop in your oven. Bring a large saucepan of **water** to the boil on high heat with ½ tsp of **salt**. Peel the **potatoes**, chop them into 4cm chunks. Add the **potatoes** to the boiling **water** and cook until the edges have softened when you poke them with a knife, 7-8 mins.



### 2. Prep and Cook

Thinly slice the **chestnut mushrooms**. Pick the **tarragon leaves** from the stalks and finely chop (discard the stalks). Heat a large frying pan on a medium-high heat (no oil). When hot, add the **Serrano slices** and cook until crisp on both sides, 2-3 minutes per side. Set aside the **ham** and add a splash of **oil** to the pan. Season the **chicken breasts** with **salt** and **pepper**. When hot, add the **chicken breasts** to the pan and cook until golden brown all over, 8-10 minutes. *IMPORTANT: Wash your hands after handling raw chicken*.



## 3. Roast the Potatoes

Once the **potatoes** are ready, drain in a colander, pop back into the pan. Give your pan a shake to fluff up the edges. Take your hot baking tray out of your oven, carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**. Season with **salt** and **pepper**. Roast the **potatoes** on the top shelf of your oven until golden, 25-30 mins, turning halfway through.



## 5. Final Touches

Return the pan used to cook the potatoes to the heat with **water** to boil. When boiling, add ¼ tsp of **salt** and the **tenderstem broccoli**. Cook until tender, 4-5 minutes. Add the **crème fraîche** to the **chicken** pan, stir well to combine, bring to the boil and remove from the heat.



## 6. Time To Serve

Share the **broccoli** between your plates. Place a **chicken breast** on top of the of **broccoli**. Serve the **roast potatoes** along side. Sprinkle in the **tarragon** and half of the **truffle zest** into the **sauce** and pour over the dish. Finish by garnishing with the remaining **truffle zest**. Top with a **Serrano ham crisp**.

Enjoy!

#### There may be changes to ingredients in recipes:

*Allergens:* Always check the packaging of individual products/ingredients for up to date information. *Missing Ingredients:* You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.