

MEAL BAG

17

20 mins

1 of your

5 a day

Rapid recipe

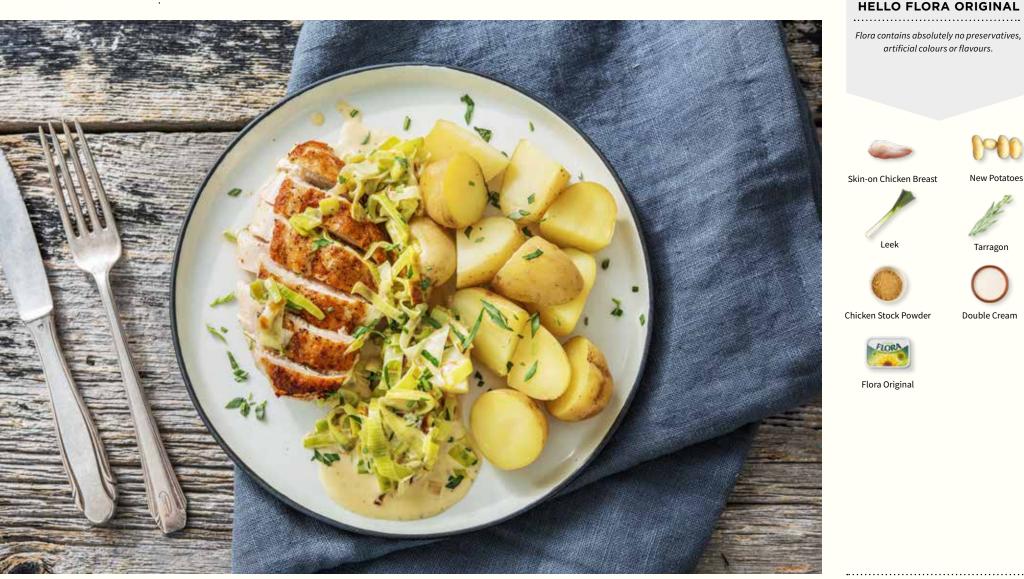
CRISPY CHICKEN

of! We'll send your compliments to the chef!

with New Potatoes and Leek & Tarragon Sauce



Tarragon



Our chefs have been creating recipes for a while now and one thing they've learnt along the way is that chicken, tarragon

and double cream are a flavour combination that our customers absolutely love. And because time should never stand in

the way of a delicious meal, our chef's have created a superquick recipe that contains all the flavours you can't get enough



🐻 Fill and boil your Kettle. 🔹 🕤 Wash the veggies. 📲 🌓 Make sure you've got a Baking Tray, Large Saucepan, Frying Pan and Measuring Jug. Let's start cooking the Crispy Chicken with New Potatoes and a Leek & Tarragon Sauce.



COOK THE CHICKEN

BEFORE YOU

- a) Preheat your oven to 200°C and boil vour kettle.
- b) Put the chicken breasts, skin side up, on a baking tray and drizzle with **oil**.
- c) Season with salt and pepper then roast in your oven until golden and cooked through, about 18-20 mins.
- d) **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



4 FRY THE LEEKS

- a) Meanwhile, heat a splash of **oil** in a frying pan on medium heat.
- b) Add the **leeks** and cook, stirring, until soft, 5-6 mins.
- c) Add the water for the sauce (see ingredients for amount) and stock powder.
- d) Bring to the boil, stir to dissolve the **stock powder**, then reduce the heat to low.



$\mathbf{2}$ cook the potatoes

- a) Meanwhile, chop the new potatoes into 2cm chunks (no need to peel) and pop into a saucepan with a pinch of salt.
- b) Pour on the boiling water and put the pan on high heat.
- c) Boil until tender, 12-15 mins, then drain into a colander.
- d) Return to the pan and add the Flora Original and stir to melt.



5 FINISH THE SAUCE

- a) Stir the **double cream** and **half** the chopped tarragon into the leek mixture. Remove from the heat.
- b) Season to taste with salt and pepper.



S PREP THE VEGGIES

6 SERVE

a) Slice the chicken.

creamy leeks.

Eniov!

b) Serve the potatoes alongside the

c) Top with the **chicken** and finish with a

sprinkle of remaining tarragon.

- a) Meanwhile, trim the root and dark green leafy part from the **leek**. Halve lengthways then slice widthways.
- b) Pick the tarragon leaves from the stalks (discard the stalks). Roughly chop the leaves.

2 - 4 PEOPLE INGREDIENTS

In order of use

	2P	3P	4P
Skin-on Chicken Breat *	2	3	4
New Potatoes 🚸	1 small pack	1 large pack	2 small packs
Leek 🚸	2	3	4
Tarragon 🚸	1⁄2 bunch	¾ bunch	1 bunch
Water*	50ml	75ml	100ml
Chicken Stock Powder	½ sachet	¾ sachet	1 sachet
Double Cream 7) 11) *	120ml	180ml	240ml

*Not Included * Store in the Fridge

· Store in the mage		
NUTRITION FOR UNCOOKED INGREDIENT	PER SERVING 570G	PER 100G
Energy (kJ/kcal)	2830 /677	496/119
Fat (g)	42	7
Sat. Fat (g)	20	3
Carbohydrate (g)	36	6
Sugars (g)	8	1
Protein (g)	41	7
Salt (g)	0.81	0.14

Nutrition for uncooked ingredients based on 2 person recipe. **ALLERGENS**

7) Milk 11) Soya

💮 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? Head online or use our app to rate this recipe or get in touch via hello@hellofresh.co.uk



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