



Date Night Serrano Ham Wrapped Chicken Breast with Cheesy Potato Dauphinoise and Asparagus

32

Premium 55 Minutes



Potatoes



Asparagus Bundles



Garlic Clove



Chicken Stock Paste



Double Cream



Serrano Ham



Chicken Breast



Grated Hard Italian Style Cheese

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, garlic press, measuring jug, baking tray, colander and ovenproof dish.

Ingredients

| | 2P | 3P | 4P |
|--|----------|----------|----------|
| Potatoes** | 450g | 700g | 900g |
| Asparagus Bundles** | 150g | 200g | 300g |
| Garlic Clove** | 2 | 3 | 4 |
| Chicken Stock Paste | 10g | 15g | 20g |
| Double Cream** 7) | 150g | 225g | 300g |
| Serrano Ham** | 4 slices | 6 slices | 8 slices |
| Chicken Breast** | 2 | 3 | 4 |
| Grated Hard Italian Style Cheese** 7) 8) | 40g | 40g | 80g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 595g | 100g |
| Energy (kJ/kcal) | 3599 /861 | 605 /145 |
| Fat (g) | 48 | 8 |
| Sat. Fat (g) | 28 | 5 |
| Carbohydrate (g) | 45 | 8 |
| Sugars (g) | 6 | 1 |
| Protein (g) | 65 | 11 |
| Salt (g) | 3.34 | 0.56 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg

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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The Fresh Farm

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Start Cooking

The chocolate mousse will take 2-3 hours to set so we'd recommend getting them prepared earlier in the day. However, they'll still be delicious if you only leave them in the fridge for less time. Either way, make your pudding (all 3 steps) before you start cooking your main.

Preheat your oven to 200°C. Bring a large saucepan of **water** with $\frac{1}{2}$ **tsp salt** to the boil for the **potatoes**. Peel and slice the **potatoes** into 1cm thick rounds. Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins. **TIP:** *The potatoes are cooked when you can easily slip a knife through them.*



Make the Dauphinoise

Once the **potatoes** are cooked, drain in a colander and set the pan aside. Lay the **cooked potato slices** in layers in an appropriately sized ovenproof dish. Stir the **double cream mixture**, then pour onto the **potatoes**. Sprinkle the **cheese** on top. Bake on the top shelf of your oven until golden brown and bubbling, 15-20 mins. **TIP:** *Put the dish onto a baking tray to catch any drips.*



Get Prepping

Trim and halve the **asparagus** widthways. Peel and grate the **garlic** (or use a garlic press). Mix together the **garlic**, **chicken stock paste** and **double cream for the dauphinoise** (see ingredients for amount) in a jug, then set aside.



Cook the Asparagus

Fill the (now empty) **potato** pan with **water** and put back on to boil with $\frac{1}{2}$ **tsp salt**. When boiling, add the **asparagus** to the **water** and cook until tender, 3-4 mins. Once cooked, drain and pop back into the pan with a drizzle of **oil**. Season with **salt** and **pepper**.



Wrap the Chicken

Meanwhile, wrap **2 Serrano ham slices** around each **chicken breast**. Pop the **chicken** onto a baking tray, drizzle with **oil** and roast on the middle shelf until tender, 20-30 mins. **IMPORTANT:** *Wash your hands and equipment after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.*



Serve

When everything is ready, slice the **Serrano wrapped chicken** widthways and serve on your plates with the **asparagus** and a generous serving of **dauphinoise potatoes** alongside.

Enjoy!



Creamy Chocolate Mousse Dessert with Toasted Hazelnuts

Premium 20 Minutes

32



Double Cream



Chocolate Chips



Hazelnuts

Pantry Items
Sugar

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Saucepan, frying pan, bowl, whisk, glass or ramekin.

Ingredients

| | 2P | 3P | 4P |
|---------------------|-------|-------|--------|
| Sugar* | 6 tsp | 9 tsp | 12 tsp |
| Double Cream** 7) | 150g | 225g | 300g |
| Chocolate Chips 11) | 50g | 75g | 100g |
| Hazelnuts 2) | 25g | 25g | 50g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|--------------------------------|-------------|-------------|
| for uncooked ingredient | 125g | 100g |
| Energy (kJ/kcal) | 2457 / 588 | 1973 / 472 |
| Fat (g) | 50 | 40 |
| Sat. Fat (g) | 27 | 22 |
| Carbohydrate (g) | 31 | 24 |
| Sugars (g) | 28 | 23 |
| Protein (g) | 5 | 4 |
| Salt (g) | 0.08 | 0.06 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nut 7) Milk 11) Soya

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2



3



Start the Mousse

Pour the **sugar** (see ingredients for amount) and **half the double cream for the mousse** into a small saucepan with a small pinch of **salt**. Place on medium-high heat and bring it to a simmer, stirring until the **sugar** has dissolved. Remove from the heat, then add the **chocolate chips** to the saucepan. Allow to stand for 4-5 mins, then stir together until fully combined. Set aside to cool down completely.

Toast the Hazelnuts

Meanwhile, roughly chop the **hazelnuts**. Heat a small frying pan on medium heat (no oil). Once hot, add the **hazelnuts** and dry-fry, stirring regularly, until toasted, 2-3 mins.

TIP: Watch them like a hawk as they can burn easily. Transfer the **hazelnuts** to a small bowl for serving later.

Finishing Touches

Using a whisk, whip the remaining **double cream for the mousse** until light and fluffy. Gently stir the **whipped cream** through the **cooled chocolate mixture**. Divide the **mousse** into separate glasses or ramekins, then cover and pop into the fridge to set, 2-3 hrs minimum. When ready to serve, scatter some **toasted hazelnuts** over the top of each **mousse** to finish.

Enjoy!