



Festive Roast Chicken, Stuffing and Gravy

with Roast Potatoes, Honeyed Bacon Sprouts and Root Veg

Roast 75 Minutes

33



Thyme



Garlic Clove



Potatoes



Whole Chicken



Paxo Stuffing



Carrot



Parsnip



Brussels Sprouts



Bacon Lardons



Unsalted Butter



Chicken Stock Paste



Honey

Before you start

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

Cooking tools, you will need:

Saucepan, Garlic Press, Bowl, Baking Tray and Colander.

Ingredients

	2P	3P	4P
Thyme**	1 bunch	1 bunch	1 bunch
Garlic Clove**	3	5	6
Olive Oil*	2 tbsps	3 tbsps	4 tbsps
Potatoes**	450g	700g	900g
Whole Chicken**	1	1	1
Plain Flour*	4 tbsps	6 tbsps	8 tbsps
Paxo Stuffing (13)	1 sachet	1½ sachets	2 sachets
Boiling Water for the Stuffing*	215ml	215ml	430ml
Carrot**	2	3	4
Parsnip**	2	3	4
Brussels Sprouts**	200g	300g	400g
Bacon Lardons**	60g	90g	120g
Unsalted Butter**	30g	45g	60g
Water for the Gravy*	400ml	600ml	800ml
Chicken Stock Paste	20g	25g	30g
Honey	1 sachet	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	835g	100g
Energy (kJ/kcal)	4638/1109	556/133
Fat (g)	59	7
Sat. Fat (g)	20	2
Carbohydrate (g)	90	11
Sugars (g)	23	3
Protein (g)	58	7
Salt (g)	3.64	0.44

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens


7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

 You can recycle me!



1



Start the Prep

Preheat your oven to 200°C. Bring a large saucepan of **water** with $\frac{1}{2}$ **tsp salt** to the boil. Pick the **thyme leaves** from their stalks and roughly chop (discard the stalks). Peel and grate the **garlic** (or use a garlic press). Add the **thyme, garlic and olive oil** (see ingredients for amount) to a small bowl and season with plenty of **salt** and **pepper**. Peel and chop the **potatoes** into 4cm chunks.

2



Roast the Chicken

Snip the string holding the **chicken legs** together, remove and discard. Transfer the **chicken** to a baking tray and rub the **thyme oil** all over the skin. Roast on the middle shelf of your oven for 60/75 mins depending on size. **IMPORTANT:** Wash your hands after handling raw chicken and its packaging. Meanwhile, pour a good glug of **oil** into a deep-sided baking tray (to completely cover the bottom) and pop onto the top shelf in your oven.

3



Roast the Potatoes

Add the **potatoes** to the pan of **boiling water** and cook for 7-8 mins or until the edges have softened when you poke them with a knife. Once the **potatoes** are ready, drain in a colander, pop back into the pan then sprinkle on **half** the **flour** (see ingredients for amount). Give your pan a shake to fluff up the **potatoes**. Take your hot baking tray out of your oven and carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**. Season with **salt** then roast on the top shelf of your oven until golden, 45-50 mins. Turn halfway through.

4



Prep the Rest

While the **chicken** and **potatoes** roast, boil your kettle. Pop the **stuffing mixture** into a medium bowl with the **boiling water for the stuffing** (see ingredients for amount). Let it sit for 5 mins, then mix until combined. Meanwhile, trim the **carrots** and **parsnips**, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons. Trim the **Brussels sprouts** and halve them through the root. Pop all the **veg** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Shape the **stuffing mixture** into balls (3 per person), then nestle between the **veg**, drizzle with **oil**, and scatter over the **lardons**. **IMPORTANT:** Wash your hands and equipment after handling raw meat.

5



Make the Gravy

When 20 mins of roasting time remain, pop the **veg** onto the bottom shelf of your oven and bake until tender, 25-30 mins. Meanwhile, melt the **butter** in a saucepan on medium-high heat, then stir in the remaining **flour** until combined to make a **roux**. Cook, stirring, until the **roux** is a medium-brown colour, 3-4 mins. Gradually stir in the **water for the gravy** (see ingredients for amount) and **chicken stock paste**. Bring to the boil, stirring out any lumps that form. Lower the heat and simmer, stirring until the **gravy** has thickened to your liking, 15-20 mins.

6



Finish and Serve

When everything is ready, remove the **stuffing balls** from the veg tray. **IMPORTANT:** The chicken is cooked when the juices from the thigh run clear and there is no pink meat. Cook lardons thoroughly. Pour the **honey** over the **roasted veg** and toss to coat. **TIP:** If your honey has hardened, pop it into a bowl of hot water for 1 min. Carve the **chicken** and share between your plates. Serve with the **stuffing balls, roast potatoes** and **honey glazed veg** alongside. Transfer your **gravy** to a jug for pouring over.

Enjoy!