



Hunter's Chicken

with Garlic & Thyme Gratin and Roasted Tenderstem®

Limited Edition 45 Minutes

N° 31



Potatoes



Thyme



Cheddar Cheese



Garlic Clove



Creme Fraiche



Chicken Stock Paste



Streaky Bacon



Chicken Breast



BBQ Sauce



Tenderstem® Broccoli

Before you start

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

Cooking tools, you will need:

Saucepan, Colander, Garlic Press, Measuring Jug, Ovenproof Dish, Frying Pan, Baking Tray, Aluminium Foil.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Thyme	1 bunch	1 bunch	1 bunch
Cheddar Cheese	60g	90g	120g
7)**			
Garlic Clove	2	3	4
Water for the Gratin*	100ml	150ml	200ml
Creme Fraiche			
7)**	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Chicken Breast**	2	3	4
BBQ Sauce (13)	3 sachets	4 sachets	5 sachets
Tenderstem®			
Broccoli**	150g	200g	300g
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	656g	100g
Energy (kJ/kcal)	3599/860	549/131
Fat (g)	43	7
Sat. Fat (g)	21	3
Carbohydrate (g)	66	10
Sugars (g)	12	2
Protein (g)	62	10
Salt (g)	3.41	0.52

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.

Contact

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Cook the Potatoes

Preheat your oven to 200°C. Bring a large saucepan of **water** to the boil with ½ tsp **salt**. Peel and slice the **potatoes** into 1cm wide slices. Carefully, add them to your boiling **water** and simmer until just tender, 8-12 mins. **TIP:** *The potatoes are cooked when you can easily slip a knife through them.* Once the **potatoes** have cooked, drain them in a colander.



Cook the Chicken

While the **gratin** cooks, wrap 2 **rashers of bacon** around each **chicken breast**. **IMPORTANT:** *Wash your hands after handling raw meat.* Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, lay in the **bacon-wrapped chicken** and cook until golden and crisped, 4-5 mins each side. Once browned, pop the **chicken** onto a baking tray and roast on the top shelf of your oven until cooked through, 15-20 mins. When cooked, remove from your oven, cover with foil and allow it to rest for a couple of mins. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle.*



Prep

Meanwhile, pick the **thyme leaves** from the stalks (discard the stalks). Grate the **cheese**. Peel and grate the **garlic** (or use a garlic press).



Finish Off

Pop the **BBQ sauce** and **water for the sauce** (see ingredient for amount) into the pan you cooked the **chicken** in and return to medium-high heat. Bring to a boil, stirring frequently, then remove from the heat. When there are 10-12 mins of cooking time left, pop the **Tenderstem** onto the same tray as the **chicken**. Drizzle with **oil**, season with **salt** and **pepper** and bake until tender, 10-12 mins.



Gratin Time

Pop the pan you used to cook the **potatoes** back on medium-high heat with a drizzle of **oil**. Once hot, add the **garlic** and **thyme**. Cook, stirring frequently, for 1 min. Add the **water for the gratin** (see ingredients for amount), **creme fraiche** and **chicken stock paste**, bring to a boil then remove from the heat. Layer **half** the **potatoes** in an ovenproof dish and pour over the **creme fraiche** mix. Carefully lay the rest of the **potatoes** on top to cover. Sprinkle over the **cheese** and bake on the bottom shelf of your oven until golden and bubbling, 25-30 mins.



Time to Serve

Once everything is ready, reheat the **BBQ sauce** (if needed). Share the **gratin** between your plates and pop the **roasted Tenderstem** alongside. Put one **chicken breast** onto each plate and pour the **BBQ sauce** all over.

Enjoy!