



Serrano Ham Wrapped Chicken

with Cheesy Truffled Roast Potatoes, Tenderstem and Creamy Sauce

Premium 40 Minutes



Potatoes



Grated Italian Style Hard Cheese



Serrano Ham



Chicken Breasts



Echalion Shallot



Tenderstem Broccoli®



Chicken Stock Powder



Crème Fraîche



Truffle Zest

Before you start

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

Cooking tools, you will need:

Kettle, Baking Tray, Chopping Board, Sharp Knife, Vegetable Peeler, Colander and Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Grated Italian Style Hard Cheese 7) 8)**	1 pack	1 pack	2 packs
Serrano Ham**	2 slices	3 slices	4 slices
Chicken Breasts**	2 fillets	3 fillets	4 fillets
Echalion Shallot**	1	1	2
Tenderstem	1 small pack	1 large pack	2 small packs
Broccoli ***			
Chicken Stock Powder	1 sachet	2 sachets	2 sachets
Crème Fraîche 7)**	100g	150g	200g
Truffle Zest	1 sachet	2 sachets	2 sachets
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	579g	454 g
Energy (kJ/kcal)	2642 /632	456 /109
Fat (g)	26	4
Sat. Fat (g)	12	2
Carbohydrate (g)	48	8
Sugars (g)	4	1
Protein (g)	60	10
Salt (g)	2.39	0.41

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg

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.

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Par-Boil the Potatoes

If you want to eat your pudding straight after your main, do **step 1 and 2** of the crumble recipe before you start preparing the main. Pop the **crumble** into your oven once the **chicken** has come out.

Fill and boil your kettle. Preheat your oven to 200°C. Pour a good glug of **oil** onto a baking tray (to completely cover the bottom) and pop in your oven. Peel the **potatoes**, chop them into 3cm chunks. Pour the boiling **water** into a large saucepan on high heat with 0.5 tsp of **salt**. Add the **potatoes** to the **boiling water** and cook for 5-6 mins or until the edges have softened when you poke them with a knife.



Finish the Prep

Meanwhile, halve, peel and thinly slice the **shallot**. When the chicken is halfway through cooking, add the **tenderstem** to the **chicken** baking tray, drizzle with **oil** and spread out in a single layer. Season with **salt** and **pepper** and then pop back in your oven for the remaining 12-15 mins.



Roast the Potatoes!

Once the **potatoes** are ready, drain in a colander, pop back into the pan and give your pan a shake to fluff up the **potato**. Next sprinkle on the **grated hard Italian style cheese** and toss to coat. Take your hot baking tray out of your oven, carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**. Season the **potatoes** with **salt**, then roast on the top shelf of your oven until golden, 30-35 mins, turn halfway through.



Make the Sauce

While everything cooks, heat a drizzle of **oil** in a small frying pan on medium heat. Add the **shallot** and fry until softened, 4-5 mins. Stir occasionally. Pour in the **water** (see ingredients for amount) and stir in the **chicken stock powder**. Bring to the boil and simmer until the liquid has reduced by half, 3-4 mins. Stir in the **crème fraîche**, bring to the boil, then remove from the heat. Taste and add **salt** and **pepper** if you feel it needs it.



Prep the Chicken

Lay the slices of **Serrano ham** lengthways on a board (1 slice per chicken breast). Place the **chicken** horizontally across the middle. Wrap the **ham** around the **chicken** to enclose it. Place them seam-side down on a large lightly oiled baking tray (we'll add the broccoli to the tray later on). Repeat with the remaining **chicken** and **ham**. Drizzle a little **oil** over the **chicken**, then roast on the middle shelf of your oven for 25-28 mins. **IMPORTANT: Remember to wash your hands and equipment after handling raw meat!**



Finish and Serve

Once the **chicken** has cooked, remove to a board to rest for 2-3 mins. Reheat the **sauce** if necessary. Serve the **chicken** on plates with the **cheesy potatoes** and **broccoli** alongside. Sprinkle the **truffle zest** over the **potatoes** and drizzle over the **sauce**.

Enjoy!



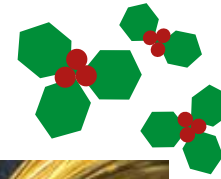


Apple Crumble

with Cinnamon Apple Filling

Premium 45 Minutes

26



Apple



Caster Sugar



Ground Cinnamon



Butter



Plain Flour



Granola



Crème Fraîche

Before you start

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

Cooking tools, you will need:

Mixing Bowl and Ovenproof Dish.

Ingredients

	2P	3P	4P
Apple**	4	6	8
Caster Sugar	38g	55g	75g
Ground Cinnamon	1 pot	1 pot	2 pots
Butter 7) **	30g	45g	60g
Plain Flour 13)	88g	120g	176g
Granola 13)	30g	60g	60g
Crème Fraîche 7) **	50g	75g	100g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	337g	100g
Energy (kJ/kcal)	3349 / 801	994 / 238
Fat (g)	53	16
Sat. Fat (g)	29	9
Carbohydrate (g)	86	26
Sugars (g)	39	12
Protein (g)	8	2
Salt (g)	0.08	0.02

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **13)** Gluten

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1



2



3



Make the Filling

Turn your oven down to 200°C. Peel your **apples**, quarter, core and roughly chop them. Reserve ½ tsp of the **sugar** per person and set aside. Pop the **apples** in a medium bowl along with the **ground cinnamon** and **half** the remaining **sugar**. Mix well ensuring the **apples** are evenly coated. Set aside.

Make Your Topping

Chop your **butter** into 1cm pieces. In a large bowl combine the **flour** and the remaining **sugar**. Add the **chopped butter** and rub it in with your fingertips until the mixture looks like breadcrumbs. Add the **granola** and mix through. Pop the **apple mixture** into an appropriately sized ovenproof dish. Evenly top with the **crumble mixture** and sprinkle over the **reserved sugar**.

Bake and Serve

Pop the **crumble** into the oven on the top shelf and bake until the **crumble** is golden and the **apple** is bubbling, 35-40 mins. Allow to cool slightly before serving. Serve in bowls with a dollop of **crème fraîche**.

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.