



# Serrano Ham Wrapped Chicken Breast

with Cheesy Truffled Roast Potatoes, Roasted Tenderstem® and Creamy Sauce

Premium 40 Minutes

29



Potatoes



Grated Hard Italian Style Cheese



Serrano Ham



Chicken Breasts



Echalion Shallot



Tenderstem® Broccoli



Chicken Stock Paste



Creme Fraiche



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, Large Saucepan, Colander and Small Frying Pan.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Grated Hard Italian Style Cheese** (7) 8)	40g	65g	80g
Serrano Ham**	2 slices	3 slices	4 slices
Chicken Breasts**	2	3	4
Echalion Shallot**	1	1	2
Tenderstem® Broccoli**	150g	200g	300g
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** (7)	100g	150g	200g
Truffle Zest	1 sachet	2 sachets	2 sachets

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	578g	100g
Energy (kJ/kcal)	2631 / 629	455 / 109
Fat (g)	25	4
Sat. Fat (g)	12	2
Carbohydrate (g)	47	8
Sugars (g)	6	1
Protein (g)	60	10
Salt (g)	2.56	0.44

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.

## Contact

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## Par-Boil the Potatoes

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 into your oven. Peel and chop the **potatoes** into 3cm chunks. Pour the **boiling water** into a large saucepan on high heat with ½ **tsp** of **salt**. Add the **potatoes** to the **boiling water** and cook until the edges have softened when you poke them with a knife, 5-6 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 them up. Next, sprinkle on the **grated hard Italian style cheese** and toss to coat. Take your hot baking tray out of the oven and carefully transfer your **potatoes** into 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, turning halfway through.



## Prep the Chicken

Meanwhile, 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 until cooked through, 25-28 mins. **IMPORTANT:** Wash your hands after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.



## Finish the Prep

Meanwhile, halve, peel and thinly slice the **shallot**. When the **chicken** is halfway through cooking, add the **Tenderstem® broccoli** to the same 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.



## 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 for the sauce** (see ingredients for amount) and stir in the **chicken stock paste**. Bring to the boil and simmer until the **liquid** has reduced by half, 3-4 mins. Stir in the **creme fraiche**, bring to the boil, then remove from the heat. Taste and add **salt** and **pepper** if you feel it needs it.



## Finish and Serve

Once the **chicken** has cooked, transfer 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!

**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.