



# Serrano Ham Wrapped Chicken Breast

with Cheesy Truffled Roast Potatoes, Tenderstem® and Creamy Sauce

30

Premium 40 Minutes • 1 of your 5 a day



Potatoes



Grated Hard Italian Style Cheese



Serrano Ham



Chicken Breasts



Red Onion



Tenderstem® Broccoli



Chicken Stock Powder



Creme Fraiche



Truffle Zest

## Before you start

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

## Cooking tools

Kettle, baking tray, saucepan, colander and frying pan.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Grated Hard Italian Style Cheese** 7) 8)	40g	80g	80g
Serrano Ham**	2 slices	3 slices	4 slices
Chicken Breasts**	2	3	4
Red Onion**	1	1	2
Tenderstem® Broccoli**	150g	200g	300g
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Powder	1 sachet	1 sachet	2 sachets
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	604g	100g
Energy (kJ/kcal)	2845 /680	471 /113
Fat (g)	26	4
Sat. Fat (g)	15	2
Carbohydrate (g)	51	9
Sugars (g)	8	1
Protein (g)	61	10
Salt (g)	2.37	0.39

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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## Parboil the Potatoes

Preheat your oven to 200°C. Fill and boil your kettle. Pour a good glug of **oil** onto a baking tray (to completely cover the bottom) and pop into your oven to heat. Peel and chop the **potatoes** into 3cm chunks. Pour the **boiling water** into a large saucepan on high heat with ½ **tsp 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.



## Get Roasting

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 with **salt**, then roast on the top shelf of your oven until golden, 30-35 mins, turning halfway through.



## Wrap the Chicken

Meanwhile, lay 1 slice of **Serrano ham** lengthways on a board. Place a **chicken breast** horizontally across the middle. Wrap the **ham** around the **chicken breast** to enclose it. Place it seam-side down on a large, lightly-oiled baking tray. 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 and equipment 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 chop the **red onion** into small pieces. Halve any thick **broccoli stems** lengthways. When the **chicken** is halfway through cooking, add the **Tenderstem®** 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 10-15 mins.



## Make the Sauce

While everything cooks, heat a drizzle of **oil** in a small frying pan on medium heat. Add the **onion** 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 powder**. 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 needed.



## Finish and Serve

Once the **chicken** is cooked, transfer to a board to rest for 2-3 mins. Reheat the **sauce** if necessary. Slice the **chicken** widthways into roughly 5 pieces and serve on plates with the **cheesy potatoes** and **broccoli** alongside. Sprinkle the **truffle zest** over the **potatoes** and drizzle over the **creamy sauce**.

## Enjoy!