



Serrano Ham Wrapped Chicken Breast

with Cheesy Truffled Roast Potatoes, Tenderstem® and Creamy Sauce

29

Premium 40-45 Minutes



Potatoes



Grated Hard Italian Style Cheese



Serrano Ham



Chicken Fillets



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!
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 | 65g | 80g |
| Serrano Ham** | 2 slices | 3 slices | 4 slices |
| Chicken Fillets** | 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) | 2771 /662 | 480 /115 |
| Fat (g) | 27 | 5 |
| Sat. Fat (g) | 15 | 3 |
| Carbohydrate (g) | 46 | 8 |
| Sugars (g) | 7 | 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

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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1 Par-Boil the Potatoes

Preheat your oven to 200°C. Fill and boil your kettle. Pour enough **oil** into a deep baking tray to cover the bottom and pop into the oven. 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.



2 Get Roasting

Once the **potatoes** are ready, drain in a colander, pop back into the pan and sprinkle in the **grated hard Italian style cheese**. Shake gently to fluff up the **potatoes** and coat in the **cheese**. Carefully add your **potatoes** to the hot baking tray 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. Turn halfway through.



3 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 **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, 25-30 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat and its packaging. The chicken is cooked when no longer pink in the middle.



4 Finish the Prep

Meanwhile, halve, peel and thinly slice the **shallot**. 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**, then pop back in your oven for the remaining 10-15 mins.



5 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 needed.



6 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 **sauce**.

Enjoy!