



# Serrano Ham Wrapped Chicken Breast

with Cheesy Truffled Roast Potatoes, Tenderstem® and Creamy Sauce

32

Premium 40-45 Minutes



Potatoes



Grated Hard Italian Style Cheese



Serrano Ham



Chicken Fillet



Garlic Clove



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, garlic press and frying pan.

## Ingredients

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

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>554g</b>	<b>100g</b>
Energy (kJ/kcal)	2753 /657	597 /119
Fat (g)	26.5	4.8
Sat. Fat (g)	15.0	2.7
Carbohydrate (g)	6.1	1.1
Sugars (g)	5.7	1.0
Protein (g)	60.2	10.9
Salt (g)	2.56	0.46

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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## Par-Boil the Potatoes

*If you want to eat your dessert straight after your main, do steps 1 and 2 of the crumble recipe before you start preparing the main. Pop the crumble into your oven once the chicken is cooked and out of the oven.*

Preheat your oven to 220°C/200°C fan/gas mark 7. 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** of **salt**. Boil the **potatoes** for 5-6 mins or until the edges are soft.



## Add the Broccoli

Meanwhile, peel and grate the **garlic** (or use a garlic press). Halve any large **broccoli stems** lengthways.

Halfway through the **chicken** cooking time, add the **broccoli** to the baking tray.

Drizzle with **oil**, season with **salt** and **pepper**, then spread out in a single layer.

Roast on the middle shelf for the remaining cooking time until tender and crispy, 12-15 mins.



## Get Roasting

Once the **potatoes** are ready, drain in a colander and pop back into the pan.

Sprinkle over the **hard Italian style cheese** and give your pan a shake to fluff up the **potatoes** and coat them.

Carefully add the **potatoes** to the hot baking tray, turning in the **oil**. Season 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.

Once hot, add the **garlic** and fry for 1 min. Stir in the **chicken stock paste** and **water for the sauce** (see ingredients for amount). Bring to the boil and simmer until reduced by half, 3-4 mins.

Stir through the **creme fraiche** (see ingredients for amount - you'll use the rest for the **crumble**), bring to the boil, then remove from the heat. Taste and add **salt** and **pepper** if needed.



## Wrap the Chicken

Meanwhile, lay a **slice** of **Serrano ham** lengthways on a board. Place a **chicken breast** horizontally across the middle, then wrap the **ham** around the **chicken** to enclose it.

Repeat with the remaining **chicken** and **ham**, then place them seam-side down on a lightly oiled large baking tray.

Drizzle with a little **oil**, then roast on the middle shelf of your oven until cooked through, 25-30 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 and Serve

Once the **chicken** is cooked, transfer to a board to rest for 2-3 mins, then slice widthways into 5 or 6 pieces. 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 spoon over the **sauce** to finish.

## Enjoy!



# Apple Crumble Dessert with Creme Fraiche

Premium 45-50 Minutes • 1 of your 5 a day



Apple



Caster Sugar



Ground Cinnamon



Unsalted Butter



Plain Flour



Granola



Creme Fraiche

## Before you start

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

## Cooking tools

Bowl and ovenproof dish.

## Ingredients

	2P	3P	4P
Apple**	4	6	8
Caster Sugar	37g	56g	75g
Ground Cinnamon	1 sachet	1 sachet	2 sachets
Unsalted Butter** (7)	30g	40g	60g
Plain Flour <b>13)</b>	75g	120g	150g
Granola <b>13)</b>	30g	60g	60g
Creme Fraiche** <b>7)</b>	50g	75g	100g

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>293g</b>	<b>100g</b>
Energy (kJ/kcal)	2310 /552	790 /189
Fat (g)	23.0	7.8
Sat. Fat (g)	14.1	4.8
Carbohydrate (g)	85.2	29.1
Sugars (g)	42.2	14.1
Protein (g)	5.8	2.0
Salt (g)	0.21	0.07

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 13) Cereals containing gluten

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1



2



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## Prep the Apples

Preheat your oven 220°C/200°C fan/gas mark 7.

Peel, quarter, core and roughly chop your **apples**. Reserve ½ **tbsp** of **sugar** per person in a small bowl and set aside for sprinkling over the **crumble** later.

Pop the **apples** in a medium bowl with the **ground cinnamon** and **half** the remaining **sugar**. Mix to coat the **apples** well, then set aside.

## Crumble Time

Chop the **butter** into 1cm pieces.

In a large bowl, combine the **flour** and remaining **sugar** (see ingredients for both amounts), then add the **chopped butter** and rub in with your fingertips until it resembles **breadcrumbs**. Stir through the **granola**.

Spoon the **apple mixture** into an appropriately sized ovenproof dish and top with an even layer of the **crumble mixture**. Sprinkle the reserved **sugar** over the top.

## Bake and Serve

When ready, bake the **crumble** on the top shelf of your oven until the top is golden and the **apple** is bubbling, 35-40 mins.

Once baked, remove from the oven and allow to cool slightly before serving.

Serve in bowls with a dollop of the remaining **creme fraiche** on top.

Enjoy!