



Serrano Ham Wrapped Chicken Saltimbocca with Italian Style Roast Potatoes and Asparagus

Premium 45 Minutes • 1 of your 5 a day

29



Potatoes



Grated Hard Italian Style Cheese



Asparagus Bundles



Echalion Shallot



Garlic Clove



Sage



Chicken Breasts



Serrano Ham



Cider Vinegar



Chicken Stock Paste



Unsalted Butter

Before you start

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

Cooking tools, you will need:

Kettle, Baking Tray, Saucepan, Colander, Baking Paper and Large Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Grated Hard Italian Style Cheese** 7) 8)	40g	40g	80g
Asparagus Bundles**	200g	300g	400g
Echalion Shallot**	½	1	1
Garlic Clove**	1	2	2
Sage**	½ bunch	1 bunch	1 bunch
Chicken Breasts**	2	3	4
Serrano Ham**	2 slices	3 slices	4 slices
Cider Vinegar 14)	1 sachet	2 sachets	2 sachets
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Unsalted Butter** 7)	30g	60g	60g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	569g	100g
Energy (kJ/kcal)	2640/631	464/111
Fat (g)	24	4
Sat. Fat (g)	14	2
Carbohydrate (g)	47	8
Sugars (g)	5	1
Protein (g)	59	10
Salt (g)	2.37	0.42

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 14) Sulphites

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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Start the Potatoes

Preheat your oven to 220°C. Fill and boil your kettle. Pour a good glug of **oil** into a deep-sided baking tray (to completely cover the bottom) and pop into your oven. Pour the **boiling water** into a large saucepan on high heat with **½ tsp salt**. Chop the **potatoes** into 2cm chunks (peel first if you prefer). 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.



Roast the Potatoes

Once the **potatoes** are ready, drain in a colander. Pop them back into the pan then sprinkle on the **flour** (see ingredients for amount) and **hard Italian style cheese**. Give your pan a shake to fluff up the **potatoes** and coat them evenly. Take your hot baking tray out of your oven and 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, turning halfway through.



Finish the Prep

Meanwhile, trim the bottom 2cm from the **asparagus** and pop onto a baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread them out in a single layer and set aside. Halve, peel and chop the **shallot** into small pieces. Peel and grate the **garlic**. Pick the **sage leaves** off their stalks (4 per person). Sandwich each **chicken breast** between two pieces of baking paper or clingfilm. Pop it onto a board, then give it a bash with the bottom of a saucepan until it's 1-2cm thick. **IMPORTANT: Wash your hands after handling raw chicken and its packaging.**



Cook the Chicken

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Season the **chicken** with **salt** and **pepper**, then place **2 sage leaves** on each **breast**, followed by a **rasher of Serrano ham**. Once the pan is hot, lay in the **chicken breasts** ham-side down and cook until browned and crispy, 5-6 mins each side. Lower the the heat if needed. Once cooked, transfer to a plate, cover with foil and set aside to rest. **IMPORTANT: The chicken is cooked when no longer pink in the middle.** Set your pan aside to use later.



Sauce Time

When 10 mins of roasting time remain, pop the **asparagus** on the middle shelf of your oven to roast until tender, 8-10 mins. Put your frying pan back on medium-high heat with a drizzle of **oil**. Add the **shallot** and cook until softened, 3-4 mins. Add the **garlic** and **remaining sage leaves** and cook, stirring, for 1 min. Add the **vinegar** then allow it to evaporate, 1-2 mins. Pour in the **water for the sauce** (see ingredients for amount) and **chicken stock paste**, bring to the boil and simmer until reduced by half, 2-3 mins. Vigorously stir in the **butter** until melted, then remove from the heat.



Finish and Serve

Taste the **sauce** and season with **salt** and **pepper** if needed. **TIP: Add a splash of water if needed.** Serve the **chicken** with the **roast potatoes** and **asparagus** alongside. 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.