



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

29

Premium 40-45 Minutes • 1 of your 5 a day



Potatoes



Grated Hard Italian Style Cheese



Asparagus Bundles



Echalion Shallot



Garlic Clove



Sage



Chicken Fillet



Serrano Ham



Cider Vinegar



Chicken Stock Paste



Unsalted Butter

Pantry Items
Plain Flour

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, baking paper, cling film, aluminium foil, saucepan, colander, grater and frying pan.

Ingredients

| Ingredients | 2P | 3P | 4P |
|--|----------|-----------|-----------|
| Potatoes | 450g | 700g | 900g |
| 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 Fillet** | 2 | 3 | 4 |
| Serrano Ham** | 2 slices | 3 slices | 4 slices |
| Cider Vinegar 14) | 1 sachet | 2 sachets | 2 sachets |
| Chicken Stock Paste | 10g | 15g | 20g |
| Unsalted Butter** 7) | 30g | 40g | 60g |

| Pantry | 2P | 3P | 4P |
|----------------------|--------|---------|--------|
| Plain Flour* | 1 tbsp | 1½ tbsp | 2 tbsp |
| Water for the Sauce* | 100ml | 150ml | 200ml |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 569g | 100g |
| Energy (kJ/kcal) | 2626 /628 | 462 /110 |
| Fat (g) | 23.2 | 4.1 |
| Sat. Fat (g) | 13.4 | 2.4 |
| Carbohydrate (g) | 46.7 | 8.2 |
| Sugars (g) | 4.9 | 0.9 |
| Protein (g) | 59.3 | 10.4 |
| Salt (g) | 2.37 | 0.42 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 14) Sulphites

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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Potato Time

Preheat your oven to 240°C/220°C fan/gas mark 9.
Boil a full kettle.

Pour enough **oil** into a deep baking tray to cover the bottom and pop into the oven.

Pour the **boiling water** into a large saucepan on high heat with ½ **tsp salt**.

Chop the **potatoes** into 2cm chunks (no need to peel). Boil the **potatoes** for 5-6 mins or until the edges are soft.



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 **slice 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. Set your pan aside to use later. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle.*



Get Roasting

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, then carefully add them 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.



Simmer the Sauce

When the **potatoes** have 10 mins left, 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**. Once hot, add the **shallot** and cook until softened, 3-4 mins. Stir in the **garlic** and remaining **sage leaves** and cook for 1 min.

Add the **vinegar**, allow it to evaporate, then stir 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 the Prep

Meanwhile, trim the bottom 2cm from the **asparagus** and pop onto another baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out 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 cling film. 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 and equipment after handling raw chicken and its packaging.*



Finish and Serve

When everything is ready, taste the **sauce** and season with **salt** and **pepper** if needed. Add a splash of **water** if it's a little thick.

Serve the **chicken saltimbocca** with the roast **potatoes** and **asparagus** alongside. Spoon over the **sauce** to finish.

Enjoy!