



Sticky Hunter's Chicken

with Garlic & Herb Gratin and Roasted Tenderstem®

Premium 45 Minutes

33



Potatoes



Mature Cheddar Cheese



Garlic Clove



Italian Style Herbs



Creme Fraiche



Chicken Stock Paste



Streaky Bacon



Chicken Breast



Tenderstem®
Broccoli



BBQ Sauce

Before you start

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

Cooking tools

Saucepan, colander, grater, garlic press, ovenproof dish, frying pan, baking tray and aluminium foil.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Reserved Potato Water*	75ml	100ml	150ml
Mature Cheddar Cheese** 7)	60g	90g	120g
Garlic Clove**	2	3	4
Italian Style Herbs	1 sachet	1 sachet	2 sachets
Crème Fraîche** 7)	150g	225g	300g
Chicken Stock Paste	10g	15g	20g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Chicken Breast**	2	3	4
Tenderstem®	150g	200g	300g
Broccoli**			
BBQ Sauce 13)	96g	128g	160g
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	654g	100g
Energy (kJ/kcal)	3851/920	589/141
Fat (g)	45	7
Sat. Fat (g)	25	4
Carbohydrate (g)	66	10
Sugars (g)	14	2
Protein (g)	63	10
Salt (g)	3.42	0.52

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

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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Cook the Potatoes

Preheat your oven to 200°C. Bring a large saucepan of **water** to the boil with $\frac{1}{2}$ tsp salt. Peel and slice the **potatoes** into 1cm thick rounds. Once boiling, add the **potato slices** to the **water** and simmer until just tender, 8-12 mins. **TIP:** *The potatoes are cooked when you can easily slip a knife through them.* Once cooked, reserve some of the **potato cooking water** (see ingredients for amount), then carefully drain in a colander.



Prep

Meanwhile, grate the **cheese**. Peel and grate the **garlic** (or use a garlic press). Pop the (now empty) **potato** pan back on medium-high heat with a drizzle of **oil**. Once hot, add the **garlic** and **Italian style herbs**. Cook, stirring frequently, for 1 min.



Gratin Time

Add the **crème fraîche**, **chicken stock paste**, **reserved potato water** and **half the grated hard Italian style cheese** to the pan. Mix together, bring to the boil, then remove from the heat. Season to taste with **salt** and **pepper**. Lay the **cooked potato slices** in layers in an appropriately sized ovenproof dish, then pour over the **creamy sauce**. Sprinkle the remaining **cheese** on top. Bake on the middle shelf of your oven until golden brown and bubbling, 20-25 mins. **TIP:** *Put the dish onto a baking tray to catch any drips.*



Cook the Chicken

While the **gratin** bakes, wrap **2 rashers of bacon** around each **chicken breast**. Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, lay in the **bacon-wrapped chicken** and cook until golden and crisp, 4-5 mins each side. Once browned, pop onto a baking tray and roast on the top shelf of your oven until cooked through, 15-20 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. Cook bacon thoroughly.*



Finish Up

When 10-15 mins of cooking time remain, pop the **Tenderstem®** onto the same tray as the **chicken**. Drizzle with **oil**, season with **salt** and **pepper** and bake for the remaining time. When the **chicken** is cooked, remove from your oven, cover with foil and allow it to rest for a couple of mins. Meanwhile, pop the **BBQ sauce** and **water for the sauce** (see ingredients for amount) into the (now empty) chicken pan and return to medium-high heat. Bring to the boil, then simmer for 1-2 mins, stirring frequently. Remove from the heat.



Time to Serve

Once everything is ready, reheat the **BBQ sauce** if needed. Share the **gratin** and **roasted Tenderstem®** between your plates. Slice each **chicken breast** widthways into roughly 5 pieces and serve alongside with the **BBQ sauce** spooned on top.

Enjoy!