



Truffled Roast Chicken & Creamy Chive Sauce with Cheesy Italian Style Potatoes, Peas and Sugar Snaps

33

Roast 65-75 Minutes • 1 of your 5 a day



Whole Chicken



Echalion Shallot



Chives



Garlic Clove



Salad Potatoes



Grated Hard Italian Style Cheese



Chicken Stock Paste



Creme Fraiche



Peas



Sugar Snap Peas



Truffle Zest

Pantry Item
Butter

Before you start

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

Cooking tools

Baking tray, garlic press, bowl, saucepan, aluminium foil and frying pan.

Ingredients

	2P	3P	4P
Whole Chicken**	1	1	1
Echalion Shallot**	1	1	2
Chives**	1 bunch	1 bunch	1 bunch
Garlic Clove**	1	2	2
Salad Potatoes**	500g	700g	1000g
Grated Hard Italian Style Cheese** (7) (8)	20g	40g	40g
Chicken Stock Paste	15g	20g	30g
Water for the Sauce*	100ml	125ml	150ml
Creme Fraiche** (7)	150g	225g	300g
Peas**	120g	180g	240g
Sugar Snap Peas**	150g	225g	300g
Butter*	10g	15g	20g
Truffle Zest	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	716g	100g
Energy (kJ/kcal)	4079/975	570/136
Fat (g)	60	8
Sat. Fat (g)	27	4
Carbohydrate (g)	54	8
Sugars (g)	14	2
Protein (g)	56	8
Salt (g)	2.55	0.36

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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Cook the Chicken

Preheat your oven to 200°C. Snip the string holding the **chicken legs** together, remove and discard. Transfer the **chicken** to a baking tray. Drizzle with **oil** and season with **salt** and **pepper**. Once the oven is hot, roast on the middle shelf for 60 /75 mins depending on size. **IMPORTANT:** *Wash your hands and equipment after handling raw chicken and its packaging. The chicken is cooked when the juices from the thigh run clear and there is no pink meat.*



Make the Sauce

While the **smashed potatoes** roast, heat a drizzle of **oil** in a medium saucepan on medium heat. Once hot, add the **shallot** and stir until softened, 3-4 mins. Stir in the **chicken stock paste** and **water for the sauce** (see ingredients for amount) and allow it to reduce until thickened, 2-3 mins. Mix in the **creme fraiche**, then take off the heat. Stir through **half** the **chives** and set aside.



Get Prepped

Meanwhile, halve, peel and thinly slice the **shallot**. Finely chop the **chives** (use scissors if easier). Peel and grate the **garlic** (or use a garlic press). Halve the **salad potatoes** widthways. Put the **potatoes** onto another baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer, cut-side down.



Veg Time

Once the **chicken** is cooked, remove from the oven and transfer it to a board. Wrap loosely in foil and allow to rest, 5-10 mins. Meanwhile, heat a drizzle of **oil** in a medium frying pan on medium-high heat. Once the **oil** is hot, add the **peas** and **sugar snap peas** and stir-fry for 2-3 mins. Stir in the **garlic** and cook for 1 min more, then stir in the **butter** (see ingredients for amount) until melted. Remove from the heat.



Roast the Potatoes

Halfway through the **chicken's** roasting time, roast the **potatoes** on the top shelf, 20 mins. After 20 mins, remove the **potatoes** from the oven. Use the bottom of a bowl or pan to lightly crush each **potato** half. Drizzle the **smashed potatoes** with more **oil**, sprinkle over the **hard Italian style cheese**, then return to the top shelf until crispy and golden, 10-15 mins.



Finish and Serve

Once the **chicken** has rested, warm through the sauce. **TIP:** *Add a splash of water if it's a little thick.* Carve the **chicken** and serve on your plates with the **truffle zest** sprinkled over. Plate up the **potatoes** and **veg** alongside, then spoon over the **creamy sauce**. Finish with a sprinkling of the remaining **chives**.

Enjoy!