



Serrano Ham Wrapped Chicken Breast

with Cheesy Truffled Roast Potatoes, Tenderstem® and Creamy Sauce

30

Premium 40-45 Minutes



Potatoes



Serrano Ham



Chicken Breasts



Tenderstem® Broccoli



Grated Hard Italian Style Cheese



Chicken Stock Paste



Creme Fraiche



Truffle Zest

Pantry Items
Oil, Salt, Pepper

Before you start

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

Wash your hands before and after prep.

Cooking tools

Baking tray, saucepan and colander.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Serrano Ham**	2 slices	3 slices	4 slices
Chicken Breasts**	2	3	4
Tenderstem® Broccoli**	150g	200g	300g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Chicken Stock Paste	10g	15g	20g
Crema Fraiche** 7)	75g	150g	150g
Truffle Zest	1 sachet	2 sachets	2 sachets

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	579g	100g
Energy (kJ/kcal)	2504 /599	433 /103
Fat (g)	20.6	3.6
Sat. Fat (g)	10.9	1.9
Carbohydrate (g)	50.2	8.7
Sugars (g)	5.5	1.0
Protein (g)	56.7	9.8
Salt (g)	2.60	0.45

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

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, cereals containing 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. Be careful when adding water to hot pans while cooking. Be careful when adding water to hot pans while cooking.

Contact

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Parboil the Potatoes

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 $\frac{1}{2}$ **tsp salt**. Boil the **potatoes** for 5-6 mins or until the edges are soft.



Add the Broccoli

Meanwhile, halve any thick **broccoli** stems lengthways.

Halfway through cooking the **chicken**, add the **broccoli** to the same 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.

When the **potatoes** have 5 mins left, sprinkle over the **hard Italian style cheese** and toss to coat. Return to the oven for the remaining time.

If you'd prefer to boil your broccoli, boil it in step 5 while the sauce simmers for 3-4 mins, until tender.



Get Roasting

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

Shake to fluff up the **potatoes**, 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.



Make your Creamy Sauce

While everything cooks, heat a drizzle of **oil** in a small frying pan on medium heat.

Once hot, stir in the **chicken stock paste** and **water for the sauce** (see pantry for amount). Bring to the boil and simmer until reduced by half, 3-4 mins.

Mix in the **creme fraiche**, bring back to the boil, then remove from the heat. Taste and add **salt** and **pepper** if needed.

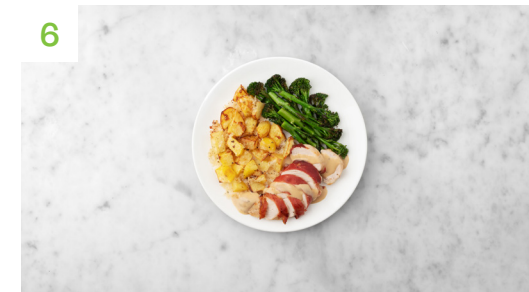


Wrap your Chicken

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 baking tray.

Drizzle with **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. It's cooked when no longer pink in the middle.



Finish and Serve

Once the **chicken** is cooked, transfer it to a board to rest for 2-3 mins, then slice widthways into 5 or 6 pieces. Reheat the **sauce** if necessary.

Serve your **chicken** on plates with the **cheesy potatoes** and **broccoli** alongside.

Sprinkle the **truffle zest** over the **potatoes** and spoon the **creamy sauce** over the **chicken** to finish.

Enjoy!