



Serrano Ham Wrapped Chicken Saltimbocca

with Sage Sauce, Herby Roast Potatoes and Asparagus

29

Premium 45-50 Minutes • 1 of your 5 a day



Potatoes



Mixed Herbs



Asparagus



Echalion Shallot



Garlic Clove



Sage



British Chicken Breasts



Serrano Ham



Cider Vinegar



Chicken Stock Paste



Unsalted Butter

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, garlic press, baking paper, rolling pin, frying pan and aluminium foil.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mixed Herbs	1 sachet	1 sachet	2 sachets
Asparagus**	200g	300g	400g
Echalion Shallot**	½	1	1
Garlic Clove**	1	2	2
Sage**	½ bunch	1 bunch	1 bunch
British Chicken Breasts**	2	3	4
Serrano Ham**	2 slices	3 slices	4 slices
Cider Vinegar 14)	15ml	30ml	30ml
Chicken Stock Paste	10g	15g	20g
Unsalted Butter** 7)	30g	40g	60g

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	599g	100g
Energy (kJ/kcal)	2339 /559	390 /93
Fat (g)	18.6	3.1
Sat. Fat (g)	10.0	1.7
Carbohydrate (g)	49.7	8.3
Sugars (g)	6.2	1.0
Protein (g)	52.9	8.8
Salt (g)	3.22	0.54

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

Allergens

7) Milk **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, mollusc, 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.

Contact

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Roast the Potatoes

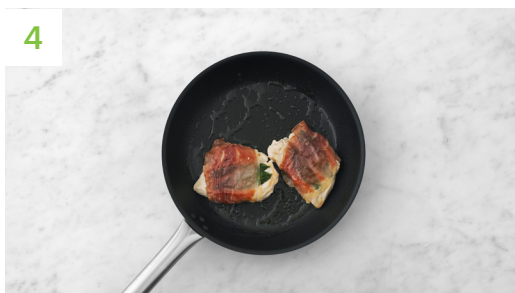
Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm chunks (no need to peel).

Pop the **chunks** onto a large baking tray. Sprinkle with the **mixed herbs**. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer.

TIP: Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Time to Fry

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 **Serrano ham slice**.

Once the pan is hot, lay in the **chicken**, 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.



Bring on the Asparagus

Meanwhile, trim and discard 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** (or use a garlic press).

Pick the **sage leaves** off their stalks (4 per person).



Simmer the Sage 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 **cider vinegar**, allow it to evaporate, then stir in the **water for the sauce** (see pantry 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.

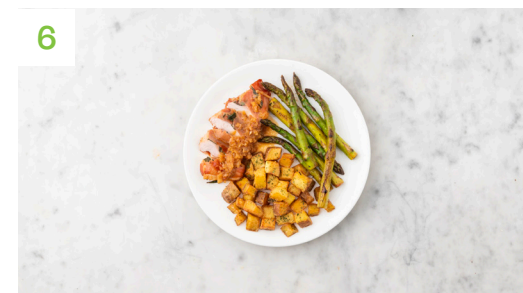


Bash the Chicken

Sandwich each **chicken breast** between two pieces of baking paper or cling film.

Pop it onto a board, then give it a bash with a rolling pin or 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's ready, taste the **sauce** and season with **salt** and **pepper** if needed. Add a splash of **water** if it's a little thick.

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

Enjoy!