



# Serrano Ham Wrapped Chicken Breast on Tagliatelle with Pesto and Roasted Tomatoes

29

Premium 35-40 Minutes



Serrano Ham



British Chicken Breasts



Baby Plum Tomatoes



Garlic Clove



Fresh Tagliatelle



Chicken Stock Paste



Pesto

**Pantry Items**

Oil, Salt, Pepper, Butter

## Before you start

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

## Cooking tools

Garlic press, saucepan, baking tray, colander and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Serrano Ham**	4 slices	6 slices	8 slices
British Chicken Breasts**	2	3	4
Baby Plum Tomatoes	125g	190g	250g
Garlic Clove**	1	2	2
Fresh Tagliatelle** 8) 13)	200g	300g	400g
Chicken Stock Paste	10g	15g	20g
Pesto** 7)	32g	64g	64g
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Reserved Pasta Water*	200ml	300ml	400ml
Butter*	20g	30g	40g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	486g 2465/589	100g 507/121
Fat (g)	23.1	4.8
Sat. Fat (g)	9.0	1.8
Carbohydrate (g)	36.7	7.5
Sugars (g)	3.2	0.7
Protein (g)	59.0	12.1
Salt (g)	3.88	0.80

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

## Allergens

7) Milk 8) Egg 13) Cereals containing 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, 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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## Wrap the Chicken

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

Lay **2 slices** 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. **IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.**



## Bring on the Tagliatelle

Meanwhile, add the **tagliatelle** to the pan of **boiling water** and bring back to the boil. Cook until tender, 3-4 mins.

Once cooked, reserve some **pasta water** (see pantry for amount) for the **sauce**, then drain in a colander.

Pop back in the pan, drizzle with **oil** and stir through to stop it sticking together.



## Get Prepped

Drizzle the **chicken** with a little **oil**, then roast on the middle shelf of your oven until cooked through, 25-30 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**

Meanwhile, halve the **tomatoes**.

Peel and grate the **garlic** (or use a garlic press).

Bring a large saucepan of **water** to the boil with **½ tsp salt** for the **pasta**.



## Hey Pesto

Meanwhile, heat a drizzle of **oil** in a medium frying pan on medium heat.

Once hot, add the **garlic** and fry for 1 min, then pour in the **reserved pasta water** and **chicken stock paste**.

Bring to the boil and simmer until reduced by half, 4-5 mins.

Reduce the heat to low, then add the **pesto** and **butter** (see pantry for amount). Stir vigorously until the **butter** has melted and everything's well combined, then remove from the heat.

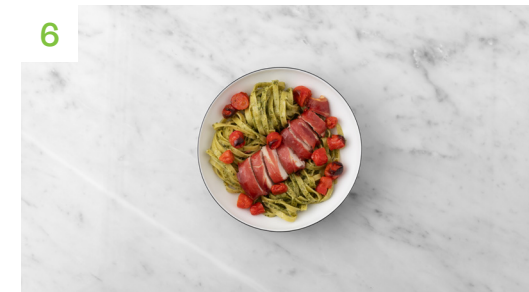


## Add the Tomatoes

When 10 mins of roasting time remain, add the **tomatoes** to the same baking tray as the **chicken**. Drizzle with **olive oil** and season with **salt** and **pepper**.

Roast for the remaining time until the **tomatoes** have softened and the **chicken** is cooked through, 8-10 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**

Once cooked, transfer the **chicken** to a board. Cover and allow to rest, 3-4 mins.



## Finish and Serve

Taste the **sauce** and season with **salt**, **pepper** and **lemon juice** if needed, then add the **cooked tagliatelle** to the pan and toss to coat.

Once rested, cut the **chicken** widthways into 2cm thick slices.

Share the **pesto tagliatelle** between your plates and top with the **sliced chicken** and **roasted tomatoes**.

## Enjoy!