



Chicken Korma Traybake with Spiced Potatoes and Mango Slaw

Family 30-35 Minutes

45



Potatoes



North Indian Style
Spice Mix



Mayonnaise



Mango Chutney



Coleslaw Mix



British Chicken Thighs



Korma Curry Paste



Wild Rocket

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. Ingredients in red are hot!

Cooking tools

Baking tray and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
North Indian Style Spice Mix	1 sachet	1 sachet	2 sachets
Mayonnaise 8) 9)	96g	160g	192g
Mango Chutney	40g	60g	80g
Coleslaw Mix**	120g	180g	240g
British Chicken Thighs**	4	6	8
Korma Curry Paste 9)	50g	75g	100g
Wild Rocket**	20g	40g	40g

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	592g	100g
Energy (kJ/kcal)	3502/837	592/141
Fat (g)	44.3	7.5
Sat. Fat (g)	9.3	1.6
Carbohydrate (g)	68.0	11.5
Sugars (g)	19.3	3.3
Protein (g)	48.5	8.2
Salt (g)	2.92	0.49

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

8) Egg 9) Mustard

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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Get Started

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

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

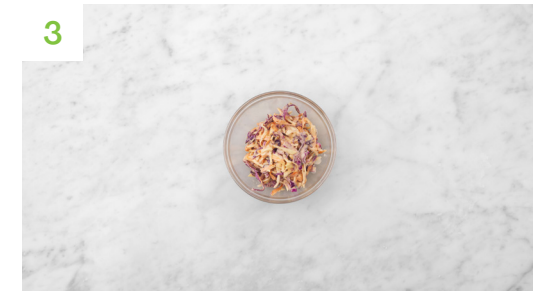


Roast your Potatoes

Pop the **chunks** onto a large baking tray. Drizzle with **oil**, sprinkle over the **North Indian style spice mix**, 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.



Make the Slaw

Meanwhile, in a large bowl, combine **two thirds** of the **mayo** and **half** the **mango chutney**.

Toss the **coleslaw mix** through the **mayo dressing** and season with **salt** and **pepper**.



Flavour Time

Lay the **chicken thighs** flat onto a medium baking tray. Spread the **korma curry paste** over the **chicken thighs**.

Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.

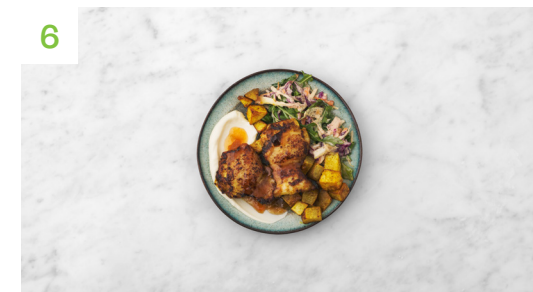


Roast the Chicken

Roast the **chicken** on the middle shelf of your oven until browned and cooked through, 16-18 mins.

IMPORTANT: The chicken is cooked when no longer pink in the middle.

Just before everything's ready, toss the **rocket** with the **mango slaw**. **TIP:** Don't add the leaves too early or they'll go soggy.



Serve

Share the **chicken thighs** between your serving plates and drizzle over the remaining **mango chutney**.

Serve with the **spiced potatoes** and **mango rocket slaw**.

Add the remaining **mayo** alongside for dipping.

Enjoy!