



# Chicken in Creamy Bacon and Chive Sauce

with Roast Potatoes and Baby Plum Tomato & Pea Shoot Salad

Gastropub 40-45 Minutes • 1 of your 5 a day

33



Potatoes



Chives



Baby Plum Tomatoes



British Chicken Breasts



British Smoked Bacon Lardons



Creme Fraiche



Chicken Stock Paste



Wholegrain Mustard



Red Wine Vinegar



Grated Hard Italian Style Cheese



Pea Shoots

**Pantry Items**

Oil, Salt, Pepper, Plain Flour, Sugar, Olive Oil

## Before you start

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

## Cooking tools

Kettle, baking tray, saucepan, kitchen scissors, colander, frying pan and bowl.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Chives**	1 bunch	1 bunch	1 bunch
Baby Plum Tomatoes	125g	190g	250g
British Chicken Breasts**	2	3	4
British Smoked Bacon Lardons**	60g	90g	120g
Crème Fraîche** 7)	75g	120g	150g
Chicken Stock Paste	5g	7g	10g
Wholegrain Mustard 9)	17g	25g	34g
Red Wine Vinegar 14)	12ml	24ml	24ml
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Pea Shoots**	40g	80g	80g
Pantry	2P	3P	4P
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	100ml	150ml	200ml
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	625g	100g
Energy (kJ/kcal)	2903/694	464/111
Fat (g)	30.0	4.8
Sat. Fat (g)	12.9	2.1
Carbohydrate (g)	55.3	8.8
Sugars (g)	7.9	1.3
Protein (g)	54.9	8.8
Salt (g)	2.19	0.35

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

## Allergens

7) Milk 8) Egg 9) Mustard 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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## Get Prepping

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

Boil a full kettle. Pour enough **oil** into a deep baking tray to cover the bottom and pop into the oven.

Pour the **boiled water** into a large saucepan on high heat with **½ tsp salt**. Peel and chop the **potatoes** into 3cm chunks.

Boil the **potatoes** for 5-6 mins or until the edges are soft.

Meanwhile, roughly chop the **chives** (use scissors if easier). Halve the **baby plum tomatoes**.



## Make the Creamy Sauce

While the **chicken** roasts, pop the (now empty) frying pan on medium-high heat with a drizzle of **oil** if needed (no need to clean).

Once hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins. **IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.**

Stir in the **crème fraîche, chives, chicken stock paste** (see ingredients for amount), **water for the sauce** (see pantry for amount) and **half the wholegrain mustard**.

Simmer until the **sauce** has thickened slightly, 2-3 mins, then remove from the heat.

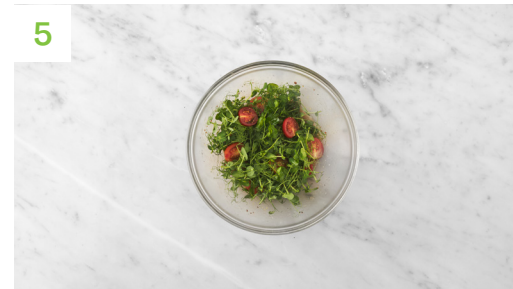


## Roast the Potatoes

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

Sprinkle on the **flour** (see pantry for amount). 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 middle shelf until golden, 30-40 mins. Turn halfway through.



## Dress to Impress

While the **sauce** simmers, in a large bowl, combine the **red wine vinegar**, remaining **mustard, sugar** and **olive oil for the dressing** (see pantry for both amounts).

Add the **baby plum tomatoes** to your **dressing**, season with **salt** and **pepper**, then mix together.

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.

When everything's nearly ready, add the **pea shoots** to the bowl of **dressing** and toss to coat.



## Time to Fry

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat. Season the **chicken** with **salt** and **pepper**.

Once hot, lay the **chicken** into the pan and cook until browned, 5 mins each side.

Once browned, transfer to a baking tray and roast on the top shelf of your oven until cooked through, 15-20 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** has rested, cut widthways into 2cm thick slices and transfer to your plates.

Taste the **creamy sauce** and season with **salt** and **pepper** if needed, adding a splash of **water** if it's a little too thick.

Serve the **chicken** with the **roast potatoes and salad** alongside. Spoon the **creamy sauce** over the **chicken** to finish.

## Enjoy!