



Herby Roast Chicken and Red Wine Jus

with Roast Potatoes, Truffle Creamed Leeks and Honey Bacon Carrots

Roast 80-90 Minutes • 2 of your 5 a day

33



Whole British Chicken



Dried Thyme



Potatoes



Leek



Mature Cheddar Cheese



Creme Fraiche



Garlic Clove



Carrot



British Smoked Bacon Lardons



Red Wine Jus Paste



Truffle Zest

Pantry Items

Oil, Salt, Pepper, Plain Flour, Butter, Sugar

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, colander, grater, ovenproof dish, garlic press, frying pan, lid and aluminium foil.

Ingredients

Ingredients	2P	3P	4P
Whole British Chicken**	1	1	1
Dried Thyme	2 sachets	3 sachets	4 sachets
Potatoes	700g	1150g	1400g
Leek**	1	2	2
Mature Cheddar Cheese**	60g	90g	120g
7) Creme Fraiche**	75g	150g	150g
Garlic Clove**	1	2	2
Carrot**	3	5	6
British Smoked Bacon Lardons**	60g	90g	120g
Red Wine Jus Paste 10) 14)	30g	44g	60g
Truffle Zest	1 sachet	1 sachet	2 sachets
Pantry	2P	3P	4P
Plain Flour for the Potatoes*	1 tbsp	1½ tbsp	2 tbsp
Butter*	15g	20g	30g
Sugar*	½ tsp	¾ tsp	1 tsp
Water for the Carrots*	50ml	75ml	100ml
Water for the Jus*	300ml	450ml	600ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	8446 / 2019	559 / 134
Fat (g)	119.2	7.9
Sat. Fat (g)	43.1	2.9
Carbohydrate (g)	100.5	6.6
Sugars (g)	20.9	1.4
Protein (g)	146.3	9.7
Salt (g)	5.09	0.34

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

Allergens

7) Milk **10)** Celery **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.

You can recycle me!

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Roast the Chicken

Preheat your oven to 220°C/200°C fan/gas mark 7. Snip the string holding the **chicken legs** together, remove and discard. Transfer the **chicken** to a baking tray and drizzle with **oil**.

Sprinkle over the **dried thyme**, season with **salt** and **pepper**, then roast on the middle shelf of your oven for 75 / 95 mins depending on size (see product label for cook time). **IMPORTANT:** *Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when the juices from the thigh run clear and there's no pink meat.*

Meanwhile, pour enough **oil** into a deep baking tray to cover the bottom and pop into the oven.



Glaze the Carrots

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

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.* Once cooked, set aside in a bowl.

Return the pan to medium heat and melt in the **butter** (see pantry for amount). Add the **garlic, carrots, sugar** and **water for the carrots** (see pantry for both amounts) and bring to the boil.

Once boiling, cover with a lid or foil, then lower the heat and simmer for 10-12 mins. Remove the lid and cook until the liquid has evaporated and the **carrots** are glazed, 3-4 mins. Stir occasionally.



Cook the Potatoes

Bring a large saucepan of **water** with ½ **tsp salt** to the boil. Peel and chop the **potatoes** into 4cm chunks. When boiling, add the **potatoes** to the **water** and cook for 7-8 mins or until the edges are soft.

Once ready, drain in a colander and sprinkle over the **flour for the potatoes** (see pantry for amount). Shake to fluff them up, then carefully add them to the hot baking tray, turning in the **oil**.

Season with **salt**, then roast on the top shelf until golden, 45-50 mins. Turn halfway through.

Meanwhile, trim and discard the root and the dark green leafy part from the **leek**. Slice into 1cm thick rounds. Grate the **cheese**.



It's All Gravy

Stir the cooked bacon through the **carrots** and season with **salt** and **pepper**. Remove from the heat and cover to keep warm.

Once the **chicken** is cooked, rest it wrapped in foil for 10-15 mins.

While it rests, pour the **water for the jus** (see pantry for amount) into a small saucepan, bring to the boil on high heat.

Stir in the **red wine jus paste**, then reduce the heat to medium. **TIP:** *If your red wine jus paste has hardened, put the sachet in a bowl of hot water for 1 min to loosen.*

Allow the **sauce** to bubble and thicken, stirring regularly, 10-12 mins. Set aside.



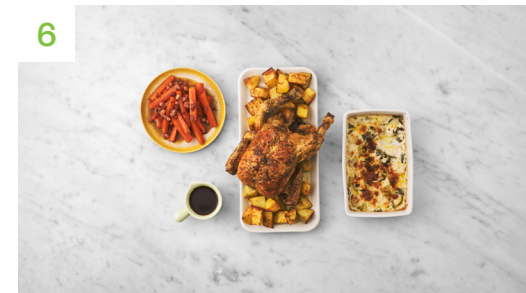
Prep the Sides

Wash out the **potato** pan and return to medium heat with a drizzle of **oil**.

Once hot, add the **leeks** and season with **salt** and **pepper**. Add a splash of **water** and cook, stirring, until softened, 5-6 mins.

Next, stir in the **creme fraiche** and **half** the cheese. Season again, then transfer to a small ovenproof dish and sprinkle over the remaining **cheese**. Bake until golden and bubbling, 18-20 mins.

While the **leeks** bake, peel and grate the **garlic** (or use a garlic press). Trim the **carrots**, then halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons.



Carve and Serve

When everything's ready, sprinkle the **truffle zest** over the **leeks**.

Carve the **chicken** and share between your plates.

Serve the **roast potatoes, truffle creamed leeks** and **bacon Vichy style carrots** alongside.

Pour over the **red wine jus** to finish.

Enjoy!