



# Serrano Ham Wrapped Chicken Breast and Creamy Sauce with Cheesy Truffled Roast Potatoes, Tenderstem® and Mozzarella Salad

30

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



Potatoes



Serrano Ham



British Chicken Breasts



Tenderstem® Broccoli



Mozzarella



Balsamic Vinegar



Parmigiano Reggiano



Chicken Stock Paste



Creme Fraiche



Truffle Zest



Wild Rocket

#### Pantry Items

Oil, Salt, Pepper, 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, colander, bowl and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Serrano Ham**	2 slices	3 slices	4 slices
British Chicken Breasts**	2	3	4
Tenderstem® Broccoli**	150g	200g	300g
Mozzarella** 7)	1 ball	1½ balls	2 balls
Balsamic Vinegar 14)	12ml	18ml	24ml
Parmigiano Reggiano** 7)	20g	40g	40g
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	75g	150g	150g
Truffle Zest	1 sachet	2 sachets	2 sachets
Wild Rocket**	40g	60g	80g
Pantry	2P	3P	4P
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	100ml	150ml	200ml

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

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	661g	100g
Energy (kJ/kcal)	3202/765	485/116
Fat (g)	33.1	5.0
Sat. Fat (g)	17.2	2.6
Carbohydrate (g)	54.7	8.3
Sugars (g)	7.9	1.2
Protein (g)	66.1	10.0
Salt (g)	2.90	0.44

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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## Parboil the Potatoes

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.

Peel and chop the **potatoes** into 3cm chunks.

Pour the **boiling water** into a large saucepan on high heat with **½ tsp salt**. Boil the **potatoes** for 5-6 mins or until the edges are soft.



## Add the Broccoli

Halfway through cooking the **chicken**, add the **broccoli** to the same baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then spread out in a single layer.

Roast on the middle shelf for the remaining cooking time until tender and crispy, 12-15 mins.

When the **potatoes** have 5 mins left, sprinkle over the **Parmigiano Reggiano** and toss to coat. Return to the oven for the remaining time.

*If you'd prefer to boil your broccoli, boil it in step 5 while the sauce simmers for 3-4 mins, until tender.*



## Get Roasting

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

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 top shelf of your oven until golden, 30-35 mins. Turn halfway through.

Meanwhile, lay a slice 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.



## Make your Creamy Sauce

While everything cooks, heat a drizzle of **oil** in a small frying pan on medium heat.

Once hot, stir in the **chicken stock paste** and **water for the sauce** (see pantry for amount). Bring to the boil and simmer until reduced by half, 3-4 mins.

Mix in the **creme fraiche**, bring back to the boil, then remove from the heat. Taste and add **salt** and **pepper** if needed.



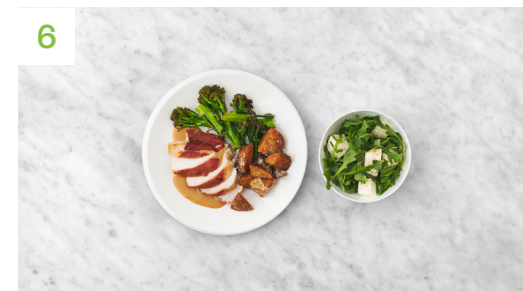
## Cook your Chicken

Drizzle the **chicken** with **oil**, then roast on the middle shelf of your oven until cooked through, 25-30 mins.

**IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.

Meanwhile, halve any thick **broccoli stems** lengthways. Drain and chop the **mozzarella** into 2cm chunks.

In a medium bowl, combine the **balsamic vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**, then set aside for now.



## Finish and Serve

Once the **chicken** is cooked, transfer it to a board to rest for 2-3 mins, then slice widthways into 5 or 6 pieces. Reheat the **sauce** if necessary.

Add the **rocket** and **mozzarella** to the bowl of **dressing** and toss together.

Serve your **chicken** on plates with the **cheesy potatoes** and **broccoli** alongside. Serve the **rocket and mozzarella salad** on the side.

Sprinkle the **truffle zest** over the **potatoes** and spoon the **creamy sauce** over the **chicken** to finish.

Enjoy!