



# Crispy Rosemary Chicken Schnitzel

with Roast Potatoes, Hazelnuts and Creamy Cheese Sauce

**Festive Flavours** 40-45 Minutes

5



Potatoes



Hazelnuts



British Chicken Breasts



Breadcrumbs



Dried Rosemary



Garlic Clove



Creme Fraiche



Grated Hard Italian Style Cheese



Baby Leaf Mix



Balsamic Glaze



British Smoked Bacon Lardons



### Pantry Items

Oil, Salt, Pepper, Egg

### + Add Bacon Lardons

If you chose to add bacon lardons, then just follow the instructions on the back of this card.

Happy cooking!

## 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, rolling pin, baking paper, bowl, frying pan and garlic press.

## Ingredients

| Ingredients  | 2P       | 3P        | 4P        |
|--|----------|-----------|-----------|
| Potatoes   | 450g     | 700g      | 900g      |
| Hazelnuts <b>2)</b>                                    | 25g      | 50g       | 50g       |
| British Chicken Breasts**                              | 2        | 3         | 4         |
| Breadcrumbs <b>13)</b>                                 | 50g      | 75g       | 100g      |
| Dried Rosemary   | 1 sachet | 2 sachets | 2 sachets |
| Garlic Clove**   | 2        | 3         | 4         |
| Creme Fraiche** <b>7)</b>                              | 75g      | 150g      | 150g      |
| Grated Hard Italian Style Cheese** <b>7)</b> <b>8)</b> | 20g      | 40g       | 40g       |
| Baby Leaf Mix**  | 20g      | 50g       | 50g       |
| Balsamic Glaze <b>14)</b>                              | 12ml     | 18ml      | 24ml      |
| British Smoked Bacon Lardons**                         | 90g      | 120g      | 180g      |
| Pantry   | 2P       | 3P        | 4P        |
| Egg*   | 1        | 2         | 2         |
| Salt for the Breadcrumbs*                              | ½ tsp    | ¾ tsp     | 1 tsp     |
| Water for the Sauce*                                   | 50ml     | 75ml      | 100ml     |

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

## Nutrition

| Typical Values          | Per serving | Per 100g | Custom Recipe |          |
|-------------------------|-------------|----------|---------------|----------|
|                         |             |          | Per serving   | Per 100g |
| for uncooked ingredient | 548g        | 100g     | 593g          | 100g     |
| Energy (kJ/kcal)        | 3172 /758   | 578 /138 | 3660 /875     | 617 /147 |
| Fat (g)                 | 29.4        | 5.4      | 38.5          | 6.5      |
| Sat. Fat (g)            | 11.7        | 2.1      | 14.5          | 2.5      |
| Carbohydrate (g)        | 72.7        | 13.3     | 73.6          | 12.4     |
| Sugars (g)              | 7.4         | 1.3      | 7.4           | 1.2      |
| Protein (g)             | 55.6        | 10.1     | 63.3          | 10.7     |
| Salt (g)                | 2.74        | 0.50     | 3.97          | 0.67     |

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

## Allergens

**2)** Nuts **7)** Milk **8)** Egg **13)** Cereals containing gluten  
**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.

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1



## Roast the Potatoes

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

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

Pop them onto a large baking tray. Drizzle with **oil**, 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.

Meanwhile, finely crush the **hazelnuts** in the unopened sachet using a rolling pin.

4



## Ready, Steady, Bake

Once golden, transfer the **chicken** to a baking tray.

Bake on the middle shelf of your oven until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

Discard the **oil** from the **chicken** pan.

### + Add Bacon Lardons

If you're adding **bacon**, add it to the tray with the **chicken** and cook for the same amount of time.  
**IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it thoroughly.

2



## Crumb the Chicken

Sandwich each **chicken breast** between two pieces of baking paper. Pop onto a board, then bash with a rolling pin or the bottom of a saucepan until it's 1-2cm thick. Season with **salt** and **pepper**.

Crack the **egg** (see pantry for amount) into a medium bowl and whisk. Put the **breadcrumbs**, **hazelnuts**, **dried rosemary** and **salt for the breadcrumbs** (see pantry for amount) into another bowl, then mix.

Dip the **chicken** into the **egg** and then the **breadcrumbs**, ensuring it's completely coated.

Transfer to a clean plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging and discard any excess egg.

5



## Make your Creamy Sauce

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Wipe out the (now empty) frying pan and return to medium heat with a drizzle of **oil**. Once hot, add the **garlic** and fry for 30 secs.

Stir in the **creme fraiche** and **water for the sauce** (see pantry for amount). Bring to the boil, then lower the heat and stir through the **hard Italian style cheese** until melted, 1 min.

Taste and season with **salt** and **pepper** if needed, then remove from the heat.

3

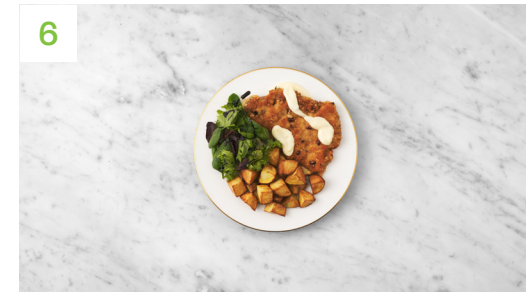


## Time to Fry

Pop a large frying pan on high heat and add enough **oil** to coat the bottom of the pan. **TIP:** You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.

Once hot, carefully lay the **chicken** into the pan, and fry until golden brown, 2-3 mins on each side. Adjust the heat if necessary.

6



## Serve Up

When everything's ready, reheat the **sauce** if needed.

Share the **chicken schnitzels** between your plates. Serve the **roast potatoes** and **baby leaves** alongside.

Spoon the **creamy sauce** over the **chicken** and drizzle the **balsamic glaze** over the **salad** to finish.

## Enjoy!



2024-W49