



Rosemary Roasted Chicken & Bacon Salad Wreath

with Potatoes, Cranberries and Mustard Dressing

Festive Flavours 35-40 Minutes

13A

Find all your unchilled Market items in bag A.



Rosemary



Potatoes



British Chicken Breasts



Walnuts



British Smoked Bacon Lardons



Cider Vinegar



Wholegrain Mustard



Wild Rocket



Dried Cranberries



Pantry Items

Oil, Salt, Pepper, Olive Oil, 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 and bowl.

Ingredients

Ingredients	Quantity
Rosemary**	1 bunch
Potatoes	450g
British Chicken Breasts**	2
Walnuts 2)	20g
British Smoked Bacon Lardons**	60g
Cider Vinegar 14)	15ml
Wholegrain Mustard 9)	17g
Wild Rocket**	40g
Dried Cranberries	30g

Pantry	Quantity
Olive Oil*	2 tbsp
Sugar*	½tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	488g 2753 /658	100g 564 /135
Fat (g)	25.6	5.3
Sat. Fat (g)	4.8	1.0
Carbohydrate (g)	60.5	12.4
Sugars (g)	14.4	3.0
Protein (g)	51.1	10.5
Salt (g)	1.49	0.31

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

Allergens

2) Nuts 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

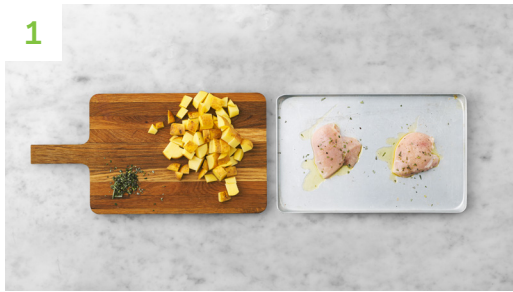
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Prep the Chicken

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

b) Pick the **rosemary leaves** from their stalks and roughly chop (discard the stalks).

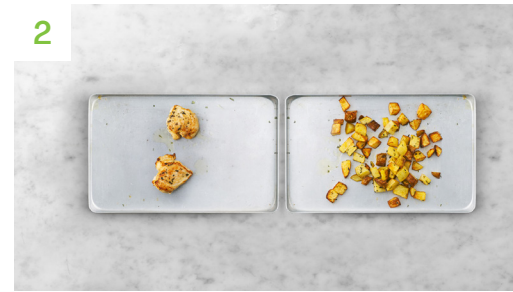
c) Chop the **potatoes** into 1cm chunks (no need to peel).

d) Lay the **chicken** onto a baking tray, drizzle with **oil**, sprinkle over **half** the **rosemary** and season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Mix the Mustard Dressing

a) While everything roasts, combine in a large bowl the **cider vinegar** and **wholegrain mustard** with the **olive oil** and **sugar** (see pantry for both amounts). Season to taste with **salt** and **pepper**.

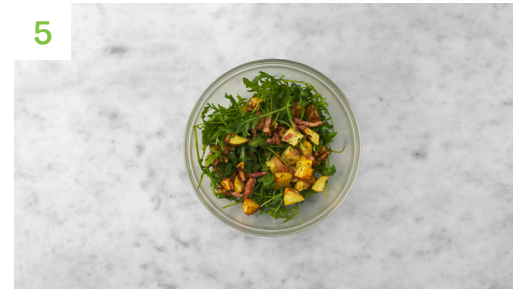


Into the Oven

a) Pop the **potatoes** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** and sprinkle over the remaining **rosemary**. Toss to coat, then spread out in a single layer. **TIP:** Use two baking trays if necessary.

b) Roast the **chicken** on the top shelf of your oven until cooked through, 25-30 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

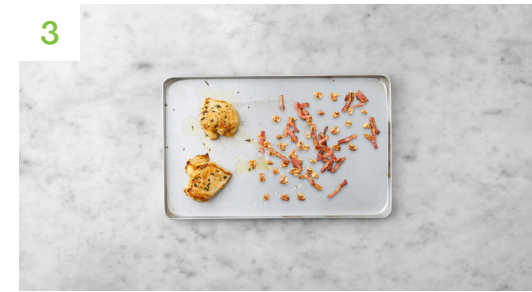
c) Roast the **potatoes** on the middle shelf until golden, 25-30 mins. Turn halfway through.



Dress the Salad

a) Once the **chicken** is cooked, cut widthways into 2cm slices.

b) Add the **roasted potatoes**, **rocket**, **bacon** and **walnuts** to the **mustard dressing** and toss to coat.



Add the Bacon and Walnuts

a) Meanwhile, roughly chop the **walnuts**.

b) When the **chicken** and **potatoes** have 10-15 mins remaining in the oven, add the **bacon lardons** and **walnuts** to the **chicken** tray and return to the oven for the remaining 10-15 mins.



Serve Up a Festive Treat

a) Pop a glass into the centre of each of your serving plates, then divide the **salad** between the plates, ensuring the **salad** is arranged evenly around your glass.

b) Place the **chicken** over your **salad**, then sprinkle over the **dried cranberries**.

c) To finish your **Salad Wreath**, simply remove the glass from the centre of your **salad**!

Enjoy!

