



Christmas Dinner Chicken and Bacon Baguette

with Sage Sausage Stuffing and Gravy

Festive Flavours 25-30 Minutes

14A

Find all your unchilled Market items in bag A.



British Chicken Breasts



Sage



British Pork and Oregano Sausage Meat



British Streaky Bacon



SlooOW Stone Oven White Baguette



Dried Cranberries



Redcurrant Jelly



Red Wine Jus Paste



Pantry Items

Oil, Salt, Pepper, Mayonnaise

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, bowl, baking paper and saucepan.

Ingredients

Ingredients	Quantity
British Chicken Breasts**	2
Sage**	1 bunch
British Pork and Oregano Sausage Meat** (13) 14)	225g
British Streaky Bacon**	4 rashers
SlooOW Stone Oven White Baguette (3) 11) 13)	1
Dried Cranberries	30g
Redcurrant Jelly	37g
Red Wine Jus Paste (10) 14)	22g

Pantry	Quantity
Water for the Gravy*	225ml
Mayonnaise*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	541g	100g
Energy (kJ/kcal)	3818 /912	706 /169
Fat (g)	48.9	9.1
Sat. Fat (g)	15.8	2.9
Carbohydrate (g)	51.1	9.4
Sugars (g)	22.0	4.1
Protein (g)	68.8	12.7
Salt (g)	4.85	0.90

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

Allergens

3) Sesame 10) Celery 11) Soya 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.

Contact

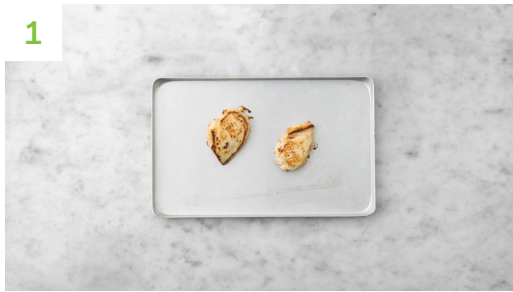
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Cook the Chicken

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Lay the **chicken** onto a baking tray, drizzle with **oil** and season with **salt** and **pepper**.
- Roast the **chicken** on the top shelf of your oven until cooked through, 25-30 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.



Make the Gravy and Sauce

- While everything is in the oven, roughly chop the **cranberries**.
- In a small bowl, combine the **cranberries** and the **redcurrant jelly**.
- Pour the **water for the gravy** (see pantry for amount) into a small saucepan, then bring to the boil on high heat.
- Stir in the **red wine jus paste**, then reduce the heat to medium-high. Allow the **sauce** to bubble and **thicken**, stirring regularly, 7-8 mins. Cover to keep warm.



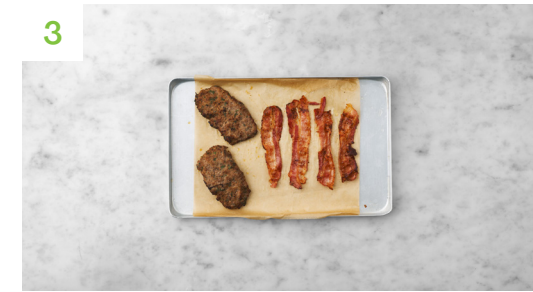
Make the Sausage Stuffing

- Meanwhile, pick the **sage leaves** from their stalks and roughly chop (discard the stalks).
- In a large bowl, combine the **chopped sage** and **sausage meat**. Season with **pepper** and mix together with your hands.
- Roll into 2 even-sized balls, then shape into 1cm thick rectangular **patties**, approximately half the length of your **sourdough baguette**. **IMPORTANT:** Wash your hands and equipment after handling raw meat.



Start the Sandwiches

- Once baked, allow the **baguette** to cool, 5 mins.
- Once cooled, slice the **baguette** in half once lengthways and again widthways.
- Spread the **cranberry sauce** over the **baguette lids** and the **mayo** (see pantry for amount) over the **bases**.



Into the Oven

- Pop the **patties** onto a lined baking tray, then lay the **bacon** in a single layer alongside the **patties**.
- Bake on the middle shelf until the **bacon** and **patties** are cooked through, 12-15 mins. **IMPORTANT:** Cook bacon thoroughly. The patties are cooked when no longer pink in the middle.
- When the **chicken** has 10-12 mins remaining in the oven, add the **baguette** to the **chicken** tray and return to the oven until toasted and golden, 10-12 mins.



Serve Up a Festive Treat

- Once cooked, cut the **chicken breasts** into 1cm thick slices.
- Place a **sausage stuffing patty** onto each **baguette base**, top with the **sliced chicken breast** and follow with the **bacon rashers**. Sandwich on the **baguette lids**, then pop onto your serving plates.
- To finish, divide the **gravy** between 2 ramekins and serve on the side of your **Christmas Dinner Baguette** for dipping.

Enjoy!

