



Christmas Dinner Inspired Chicken Baguette

with Sage Stuffing Style Mayo and Crispy Onions

Festive Flavours 15-20 Minutes

14A

Find all your unchilled Market items in bag A.



SlooOW Stone Oven White Baguette



Sage



Crispy Onions



Dried Cranberries



Mayonnaise



Chicken Stock Paste



Cooked British Chicken Slices



Redcurrant Jelly



Wild Rocket



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 and bowl.

Ingredients

Ingredients	Quantity
SlooOW Stone Oven White Baguette 3) 11) 13)	1
Sage**	1 bunch
Crispy Onions 13)	1 sachet
Dried Cranberries	30g
Mayonnaise 8) 9)	96g
Chicken Stock Paste	10g
Cooked British Chicken Slices**	1 pack
Redcurrant Jelly	37g
Wild Rocket**	20g

**Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	212g / 1759 / 420	100g / 831 / 199
Fat (g)	19.2	9.0
Sat. Fat (g)	3.2	1.5
Carbohydrate (g)	39.2	18.5
Sugars (g)	20.2	9.5
Protein (g)	23.2	11.0
Salt (g)	2.92	1.38

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

Allergens

3) Sesame **8)** Egg **9)** Mustard **11)** Soya **13)** Cereals containing gluten

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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The Fresh Farm
60 Worship St, London EC2A 2EZ



1



Bake the Baguette

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Pop the **baguette** onto a baking tray.
- Bake on the middle shelf of your oven until toasted and golden, 10-12 mins.

2



Make the Stuffing Style Mayo

- Meanwhile, pick the **sage leaves** from their stalks and roughly chop (discard the stalks). Crush the **crispy onions** in the unopened sachet using a rolling pin. Roughly chop the **cranberries**.
- Combine in a medium bowl the **sage, crispy onions, mayo, chicken stock paste** and **cranberries**. Season with **pepper**.
- Tear the **cooked chicken slices** into bite-sized pieces, then add to the **stuffing style mayo** and mix to combine.

3



Serve Up a Festive Treat

- Once baked, allow the **baguette** to cool, 5 mins.
- Slice the **baguette** in half lengthways. Spread the **red currant jelly** over the **lids** of the **baguette**, then lay the **chicken and stuffing style mayo mixture** onto the **base** of the **baguette**.
- Top with the **rocket**. Sandwich on the **baguette lid**, slice in half widthways and share between 2 plates to finish.

Enjoy!

