










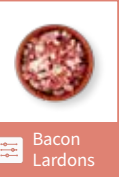
Roast Chicken Breast

with Mushroom Vin Sauce, Roasted Carrots and Roasted Garlic Mash

Classic 40 Minutes • 1 of your 5 a day

1



-  Chicken Breast - Skin-On
-  Carrot
-  Garlic Clove
-  Potato
-  Closed Cup Mushrooms
-  Echalion Shallot
-  Red Wine Stock Paste
-  Bacon Lardons

 **CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.


Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Saucepan with Lid, Frying Pan, Baking Tray, Colander, Measuring Jug.

Ingredients

	2P	3P	4P
Chicken Breast Skin-On**	2	3	4
Carrot**	3	4	6
Sugar for the Carrots*	1 tsp	1½ tsps	2 tsps
Garlic Clove	2	3	4
Potato**	450 g	700 g	900 g
Closed Cup Mushrooms**	150 g	225 g	300 g
Echalion Shallot**	1	1	2
Water for the Sauce*	125ml	200ml	250ml
Red Wine Stock Paste 14	½ sachet	¾ sachet	1 sachet
 Bacon Lardons**	90g	120g	180g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	673g	100g
Energy (kJ/kcal)	2028 /485	302 /72
Fat (g)	8	1
Sat. Fat (g)	2	1
Carbohydrate (g)	63	9
Sugars (g)	22	3
Protein (g)	43	6
Salt (g)	2.46	0.37
Custom Recipe	Per serving	Per 100g
for uncooked ingredient	718g	100g
Energy (kJ/kcal)	2516 /601	351 /84
Fat (g)	17	2
Sat. Fat (g)	5	1
Carbohydrate (g)	64	9
Sugars (g)	22	3
Protein (g)	51	7
Salt (g)	3.69	0.52

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens


14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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Fry the Chicken

Preheat your oven to 200°C and boil a large saucepan of **water** over high heat. Heat a drizzle of **oil** in a frying pan on medium-high heat. Season the **chicken** with **salt** and **pepper**. Once the **oil** is hot, lay in the **chicken breasts** skin-side down. Fry until the skin is golden, 5-6 mins, then turn and cook for 1 minute on the other side. **TIP:** For the *crispiest skin, don't be tempted to move the chicken.* **IMPORTANT:** Wash your hands after handling chicken and its packaging.



Cook the Potatoes

Meanwhile, chop the **potatoes** into 2cm chunks (no need to peel), and pop them into your pan of boiling **water** with a ½ tsp of **salt**. Simmer until tender, 15-20 mins. **TIP:** The potatoes are cooked when you can easily slip a knife through them. Once cooked, drain in a colander and pop them back in their pan. Cover with a lid to keep warm. Meanwhile, thinly slice the **mushrooms**. Halve, peel and thinly slice the **shallot**.



Prep the Carrots

While the **chicken** cooks, trim the **carrots** (no need to peel), quarter lengthways and then chop into **batons** the length of your index finger. Pop them onto a large baking tray and add a drizzle of **oil**. Sprinkle over the **sugar** (see ingredient list for amount) and season with **salt** and **pepper**. Toss to coat, then arrange in a single layer.



Make the Sauce

Put the frying pan you cooked your **chicken** in back on medium-high heat (no need to wash). Add a drizzle of **oil**, the **mushrooms** and a pinch of **salt** and **pepper**. Stir-fry until the **mushrooms** are golden, 4-5 mins. Add the **shallot** and fry until soft, about 3 mins. Pour in the **water** for the sauce (see ingredients for amount) and add the **red wine stock paste**. Stir to combine, then simmer until the **sauce** has thickened slightly and is glossy, 3-4 mins. Remove from the heat.



CUSTOM RECIPE

If you've decided to add **bacon lardons** to your meal, add them to the pan with the **mushrooms**. **IMPORTANT:** Wash your hands and equipment after handling raw meat. **IMPORTANT:** Cook lardons thoroughly. Continue with the rest of the recipe as instructed.



Roast the Chicken

Transfer the **chicken** to another baking tray (skin-side up). Roast the **chicken** on the top shelf of your oven and the **carrots** on the middle shelf, until the **carrots** are tender and the **chicken** cooked, 20-25 mins. Halfway through, add the **garlic cloves** (no need to peel) to the **carrot** tray to cook for 10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Finish and Serve

When the **chicken** is cooked, transfer it to a chopping board to rest for a couple of mins. Carefully, squeeze the **garlic** out of its skin and add it to the **potato** along with a knob of **butter** and a splash of **milk** (if you have some). Add **salt** and **pepper** to taste and mash until smooth. Slice the **chicken**, serve with the **mash** and **carrots**. Spoon over the **sauce**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients:

You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.