

Serrano Ham Wrapped Chicken Breast on Tagliatelle with Tarragon Pesto Butter Sauce and Roasted Tomatoes



Premium

35-40 Minutes • 1 of your 5 a day





Serrano Ham













Lemon



Baby Plum Tomatoes

Garlic Clove



Rocket



Walnuts



Fresh Tagliatelle







Unsalted Butter



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, fine grater, garlic press, food processor, bowl, saucepan, colander and frying pan.

Ingredients

9				
Ingredients	2P	3P	4P	
Serrano Ham**	4 slices	6 slices	8 slices	
Chicken Fillet**	2	3	4	
Tarragon**	½ bunch	¾ bunch	1 bunch	
Baby Plum Tomatoes	125g	190g	250g	
Lemon**	1/2	3/4	1	
Garlic Clove**	1	2	2	
Rocket**	40g	60g	80g	
Walnuts 2)	40g	60g	80g	
Fresh Tagliatelle** 8) 13)	200g	300g	400g	
Chicken Stock Paste	10g	15g	20g	
Unsalted Butter** 7)	20g	30g	40g	
Pantry	2P	3P	4P	
Reserved Pasta Water*	200ml	300ml	400ml	
*Not Included **Store in the Fridge				

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	440g	100g
Energy (kJ/kcal)	2877 /688	654/156
Fat (g)	31.4	7.1
Sat. Fat (g)	9.6	2.2
Carbohydrate (g)	41.6	9.4
Sugars (g)	5.1	1.2
Protein (g)	62.2	14.1
Salt (g)	3.07	0.70

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

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, milk, egg, mustard, celery, soya, 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.

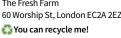
Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







Wrap the Chicken

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

Lay two slices of Serrano ham lengthways on a board. Place a **chicken fillet** horizontally across the middle, then wrap the **ham** around the **chicken** to enclose it.

Repeat with the remaining chicken and ham, then place them seam-side down on a lightly oiled baking tray.

Drizzle with **oil**, then roast on the middle shelf of your oven until cooked through, 25-30 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Hey Pesto

Meanwhile, pick the tarragon leaves from their stalks (discard the stalks).

Halve the tomatoes. Zest and halve the lemon. Peel and grate the **garlic** (or use a garlic press). Set aside a quarter of the rocket for garnishing later on.

To make your **pesto**, pop the remaining **rocket**, tarragon leaves, walnuts, lemon zest and juice into a food processor and blend until well combined.

If you don't have a food processor, finely chop everything instead and combine with the **lemon** juice in a small bowl.



Roast the Tomatoes

Bring a large saucepan of water to the boil with ½ tsp salt.

When 10 mins of roasting time remain, add the tomatoes to the same baking tray as the chicken. Drizzle with **olive oil** and season with **salt** and **pepper**.

Roast for the remaining time until the **tomatoes** have softened and the chicken is cooked. 8-10 mins, IMPORTANT: The chicken is cooked when it's no longer pink in the middle.

Once cooked, transfer the **chicken** to a board. Cover and allow to rest, 3-4 mins.



Tagliatelle Time

Meanwhile, add the tagliatelle to the pan of boiling water and bring back to the boil. Cook until tender, 3-4 mins.

Once cooked, reserve some pasta water (see pantry for amount) for the sauce, then drain in a colander.

Pop back in the pan, drizzle with oil and stir through to stop it sticking together.



Make your Butter Sauce

Meanwhile, heat a drizzle of oil in a medium frying pan on medium heat.

Once hot, add the garlic and stir-fry for 1 min, then pour in the reserved pasta water and chicken stock paste.

Bring to the boil and simmer until reduced by half, 4-5 mins.

Reduce the heat to low, then add your tarragon pesto and the butter. Stir vigorously until the **butter** has melted and everything is well combined, then remove from the heat.



Finish and Serve

Taste the sauce and season with salt, pepper and lemon juice if needed, then add the cooked tagliatelle to the pan and toss to coat.

Once rested, cut the chicken widthways into 2cm slices.

Share the **tagliatelle** between your plates and top with the sliced chicken and roasted tomatoes.

Garnish with the remaining **rocket** to finish.

Enjoy!