














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

29

Premium 35-40 Minutes • 1 of your 5 a day



-  Serrano Ham
-  Chicken Fillet
-  Tarragon
-  Baby Plum Tomatoes
-  Lemon
-  Garlic Clove
-  Rocket
-  Walnuts
-  Fresh Tagliatelle
-  Chicken Stock Paste
-  Unsalted Butter

Pantry Items
Oil, Salt, Pepper, Olive Oil

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

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**	½	¾	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 for uncooked ingredient	Per serving 440g	Per 100g 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

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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.



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.



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.



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.



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.



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!