



Serrano Ham Wrapped Chicken Saltimbocca with Creamy Tagliatelle and Tenderstem®

Premium 45 Minutes

33



Echalion Shallot



Tenderstem®
Broccoli



Garlic Clove



Sage



Chicken Breasts



Serrano Ham



Fresh Tagliatelle



Chicken Stock
Paste



Unsalted Butter



Crème Fraîche

Before you start

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

Cooking tools, you will need:

Saucepan, Garlic Press, Baking Paper, Frying Pan, Baking Tray and Colander.

Ingredients

	2P	3P	4P
Echalion Shallot**	1	1	2
Tenderstem®			
Broccoli**	150g	200g	300g
Garlic Clove**	2	3	4
Sage**	½ bunch	1 bunch	1 bunch
Chicken Breasts**	2	3	4
Serrano Ham**	2 slices	3 slices	4 slices
Fresh Tagliatelle** 8) 13)	200g	300g	400g
Water for the Sauce*	150ml	225ml	300ml
Chicken Stock Paste	10g	15g	20g
Unsalted Butter** 7)	30g	40g	60g
Crema Fraiche** 7)	150g	225g	300g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	478g	100g
Energy (kJ/kcal)	3301/789	691/165
Fat (g)	43	9
Sat. Fat (g)	25	5
Carbohydrate (g)	39	8
Sugars (g)	6	1
Protein (g)	57	12
Salt (g)	2.08	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 13) Gluten

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.

Contact

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Get Prepped

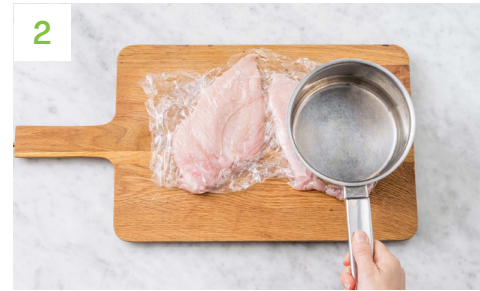
The chocolate pots will take 2-3 hours to set so we'd recommend getting them prepared earlier in the day. However, they'll still be delicious if you only leave them in the fridge for a few mins. Either way, make your pudding (all 3 steps) before you start cooking your main!

Preheat your oven to 100°C. Bring a large saucepan of water to the boil with ½ tsp salt for the **pasta**. Halve, peel and chop the **shallot** into small pieces. Chop the **broccoli** into thirds. Peel and grate the **garlic** (or use a garlic press). Pick the **sage leaves** off their stalks (but leave them whole). Discard the stalks.



Cook the Pasta

Add the **pasta** and **broccoli** to the pan of **boiling water** and bring back to the boil. Simmer until tender, 3-4 mins. Once cooked, drain in a colander and pop back into the pan. Drizzle with **oil** and stir through to stop it sticking together.



Bash the Chicken

Sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop on a board, then give it a bash with the bottom of a saucepan until it's 1-2cm thick. **IMPORTANT:** Wash your hands after handling raw chicken and its packaging. Heat a drizzle of **oil** in a large frying pan on medium-high heat. Reserve **2 large sage leaves** per person. Once the **oil** is hot, add the **remaining sage leaves** to your pan in a single layer. Fry until crispy, 1-2 mins. Transfer to a bowl and set aside.



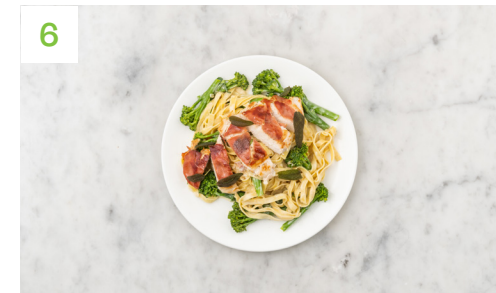
Sauce Time

Meanwhile, put your (now empty) frying pan back on medium heat with a drizzle of **oil**. Add the **shallot** and stir-fry until softened, 3-4 mins. Stir in the **garlic** and fry for 1 min. Pour in the **water for the sauce** (see ingredients for amount) and **chicken stock paste**. Bring to the boil and simmer until reduced by half, 2-3 mins. Vigorously stir in the **butter** until melted, then stir in the **crema fraiche** and bring to the boil. Remove from the heat. Taste and season with **salt** and **pepper** if needed.



Cook the Chicken

Put your (now empty) pan on high heat with a drizzle of **oil**. Season the **chicken** with **salt** and **pepper**, then place **2 reserved sage leaves** on each **breast** and lay a slice of **Serrano ham** flat over the top. Once the **oil** is hot, carefully lay in the **chicken breasts** ham-side down and cook until golden brown and crispy, 5-6 mins on each side. Lower the heat if necessary. Once cooked, transfer to a baking tray, cover with foil and pop in your oven to keep warm. Set the pan aside. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. **TIP:** Cook the chicken breasts in batches if necessary.



Finish and Serve

Remove the **chicken** from your oven and place on a board to rest for a couple of mins. Add the **pasta** and **broccoli** to the **sauce** and toss to combine. **TIP:** Add a splash of water to loosen if needed. Divide the **pasta** and **broccoli** between your bowls or plates. Thinly slice the **chicken** and serve on top of the **pasta** with the **crispy sage** scattered across.

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.



Coconut Chocolate Pot Dessert

with Honey Salted Nuts

Premium 20 Minutes • Veggie



Coconut Milk



Chocolate Chips



Pistachios



Flaked Almonds



Honey

Before you start

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

Cooking tools, you will need:

Saucepan, Cling Film and Frying Pan.

Ingredients

	2P	3P	4P
Coconut Milk	200ml	300ml	400ml
Dark Chocolate Chips 1) **	100g	150g	200g
Pistachios 2)	25g	25g	50g
Flaked Almonds 2)	15g	25g	25g
Honey	2 sachets	3 sachets	4 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	185g	100g
Energy (kJ/kcal)	2451/585	1325/316
Fat (g)	40	21
Sat. Fat (g)	24	13
Carbohydrate (g)	45	24
Sugars (g)	42	23
Protein (g)	9	5
Salt (g)	0.15	0.08

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nut 11) Soya

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).

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1



2



3



Start the Pud

Pour the **coconut milk** into a medium pan and pop on medium-high heat. Bring to the boil then simmer for 1 min. Remove from the heat and immediately add the **chocolate chips** and a pinch of **salt**. Allow to sit for 1 min, then stir together until the **chocolate** is melted and well combined.

Get Set

Pour the **mixture** into appropriately sized glasses/ramekins. **TIP:** Put these in the fridge beforehand to chill if you're in a rush. Cover with cling film and pop into the fridge to set - these will take 2-3 hours to fully set, but they'll still be delicious if you want to eat them straight away.

Nut Time

Remove the **pistachios** from their shells and roughly chop. Heat a medium frying pan over medium heat (no oil). Once hot, add the **flaked almonds** and **pistachios** and dry-fry, stirring regularly, until lightly toasted, 3-4 mins. **TIP:** Watch them like a hawk as they can burn easily. Once toasted, remove from the heat and add the **honey** and a pinch of **salt** to the pan. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min. Stir together then transfer to a bowl. When ready to serve, spoon the **nuts** on top of the **chocolate pots**.

Enjoy!