



Bacon Wrapped Roast Chicken

with Roast Potatoes, Truffled Mushroom & Tarragon Sauce

Roast 75 Minutes • 1 of your 5 a day

26



Streaky Bacon Rasher



Whole Chicken



Potatoes



Closed Cup Mushrooms



Tarragon



Plain Flour



Wild Mushroom Sauce



Tenderstem Broccoli®



Crème Fraîche



Truffle Zest

Before you start

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

Cooking tools, you will need:

Two Baking Trays, Saucepan, Peeler, Colander, Frying Pan and Measuring Jug.

Ingredients

	2P	3P	4P
Streaky Bacon Rasher**	4 rashers	6 rashers	8 rashers
Whole Chicken**	1	1	1
Potatoes**	700g	900g	1.4kg
Closed Cup Mushrooms**	1 small punnet	1 large punnet	1 large punnet
Water for the Sauce*	300ml	450ml	600ml
Tarragon**	½ bunch	¾ bunch	1 bunch
Plain Flour (13)	8g	16g	24g
Wild Mushroom Sauce	1 pot	2 pots	2 pots
Tenderstem Broccoli***	1 small pack	1 large pack	2 small packs
Crème Fraîche 7)**	150g	225g	300g
Truffle Zest	1 sachet	2 sachets	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	1226	100g
Energy (kJ/kcal)	7575/1811	618/148
Fat (g)	113	9
Sat. Fat (g)	36	3
Carbohydrate (g)	80	7
Sugars (g)	8	1
Protein (g)	132	11
Salt (g)	3.46	0.28

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk (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

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

You can recycle me!



Cook the Chicken

Preheat your oven to 200°C. Cut your **bacon rashers** in half widthways. Remove the string from the **chicken**, transfer to a baking tray and drizzle with **oil**. Lay the **bacon pieces** widthways across the top of the **chicken breast**. **IMPORTANT:** Wash your hands after handling raw meat. Roast in the middle of the oven for 60-75 mins depending on size. **IMPORTANT:** The chicken is cooked when the juices from the thigh run clear. Meanwhile, pour a good glug of **oil** onto another baking tray and pop into your oven. Bring a large saucepan of **water** to the boil on high heat with a pinch of **salt**.



Make Your Sauce

Heat a drizzle of **oil** in a medium frying pan on a medium-high heat. When hot, add the **sliced mushrooms** and cook until softened and browned, 4-5 mins. Add the **water** (see ingredients for amount) and the **wild mushroom sauce**. Stir well to dissolve the **paste**, bring to the boil, then reduce the heat to a simmer. Cook until thickened, 5-6 mins then remove from the heat.



Prep Time

Peel the **potatoes**, chop them into 4cm chunks. Add the **potatoes** to the boiling water and cook for 7-8 mins or until the edges have softened when you poke them with a knife. Meanwhile, thinly slice the **mushrooms**. Pick the **tarragon leaves** from their stalks and roughly chop (discard the stalks).



Cook the Tenderstem

Once the **chicken** is cooked, rest it loosely wrapped in foil for 10 mins. Fill the pan used to cook the **potatoes** with **water** and return to high heat. When boiling, add ¼ tsp of **salt** and the **tenderstem broccoli**. Cook until tender, 4-5 minutes. Add the **crème fraîche** to the **mushroom sauce**, stir well to combine, bring to the boil on a medium heat. **TIP:** Add a splash of water if the sauce needs loosening up.



Roast Your Spuds

Once the **potatoes** are ready, drain in a colander, pop back into the pan then sprinkle on the **flour**. Give your pan a shake to fluff up the **potato**. Take your hot baking tray out of your oven, carefully transfer your **potatoes** into it in a single layer, turning in the **oil**. Sprinkle over a pinch of **salt**. Roast the **potatoes** on the top shelf of your oven until golden, 45-50 mins, turn halfway through. Wash out your saucepan we will use it again later.



Serve

Reheat anything that may have cooled. Share the **broccoli** between your plates. Serve the **roast potatoes** along side. Carve your roast **chicken** and serve alongside. Stir the **tarragon** and **half** of the **truffle zest** into the **sauce** and pour over the dish. Finish by garnishing with the remaining **truffle zest**.

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.