

# Chicken & Creamy Chive Sauce

with Potato Wedges & Garlicky Greens

Grab your Meal Kit with this symbol



Potato



Broccoli



Garlic



Chives



Chicken Breast



Baby Spinach Leaves



Longlife Cream



Chicken-Style Stock Powder

 Hands-on: **20-30 mins**  
Ready in: **35-45 mins**

 Eat me early

With their delicate onion flavour and vibrant colour, chives make a sauce sing! This creamy chive sauce for seared chicken breast is packed with flavour, and with roasted potatoes and garlicky veggies on the side it makes a meal everyone will love.

*Unfortunately, this week's broccolini was in short supply, so we've replaced it with broccoli. Don't worry, the recipe will be just as delicious!*

### Pantry items

Olive Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
broccoli	½ head	1 head
garlic	1 clove	2 cloves
chives	1 bunch	1 bunch
chicken breast	1 packet	1 packet
baby spinach leaves	1 bag (60g)	1 bag (120g)
longlife cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	½ sachet	1 sachet

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	2413kJ (576Cal)	475kJ (113Cal)
Protein (g)	44.1g	8.7g
Fat, total (g)	30.4g	6g
- saturated (g)	16.4g	3.2g
Carbohydrate (g)	29g	5.7g
- sugars (g)	4g	0.8g
Sodium (mg)	351mg	69mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### 1 Roast the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm wedges. Place on an oven tray lined with baking paper. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out in a single layer and roast until tender, **25-30 minutes**.

**TIP:** Cut the potato to size so it cooks in time.



### 2 Get prepped

While the wedges are roasting, cut the **broccoli** (see ingredients) into small florets and roughly chop the stalk. Finely chop the **garlic**. Finely chop the **chives**.



### 3 Cook the chicken

Place your hand flat on top of each **chicken breast** and use a sharp knife to slice through horizontally to make two thin steaks. Season the **chicken** on both sides with **salt** and **pepper**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **chicken**, in batches, until cooked through, **3-5 minutes** each side (depending on thickness). Transfer to a plate and cover to keep warm.

**TIP:** Chicken is cooked through when it's no longer pink inside.



### 4 Cook the greens

Return the frying pan to a medium-high heat with a drizzle of **olive oil** if needed. Add the **broccoli**, season with **salt** and **pepper** and cook, tossing, until just tender, **4-5 minutes**. Add the **garlic** and **baby spinach leaves** and cook until fragrant and wilted slightly, **1 minute**. Transfer to a plate.



### 5 Make the sauce

Return the frying pan to a medium-low heat, then add the **longlife cream** (see ingredients), **chives** and **chicken-style stock powder** (1/2 sachet for 2 people / 1 sachet for 4 people). Cook, scraping up any meaty bits from the pan, until slightly thickened, **2-3 minutes**. Season to taste.

**TIP:** If the sauce seems thick, add more water, 1 tsp at a time, until it has your desired consistency.

**TIP:** Add any resting juices from the chicken to the sauce for extra flavour!



### 6 Serve up

Slice the chicken. Divide the chicken, wedges and garlicky greens between plates. Drizzle the creamy chive sauce over the chicken.

## Enjoy!