



Creamy Truffle and Mushroom Chicken

with Serrano Ham and Roast Potatoes

N° 13

PREMIUM 45 Minutes • 1 of your 5 a day



Potato



Chestnut Mushrooms



Shiitake Mushroom



Tarragon



Serrano Ham



Chicken Breasts



Wild Mushroom Sauce



Tenderstem Broccoli®



Half Fat Crème Fraîche



Truffle Zest

Before you start

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

Basic cooking tools you will need:

Baking Tray, Large Saucepan, Large Frying Pan, Colander and Measuring Jug.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Chestnut Mushrooms**	1 small punnet	1 large punnet	2 small punnets
Shiitake Mushroom**	1 punnet	2 punnets	2 punnets
Tarragon**	½ bunch	¾ bunch	1 bunch
Serrano Ham**	2	3	4
Chicken Breasts**	2	3	4
Water for the Sauce*	300ml	450ml	600ml
Wild Mushroom Sauce	1 pot	1½ pots	2 pots
Tenderstem Broccoli***	1 small pack	1 large pack	2 small packs
Half Fat Crème Fraîche 7)**	150g	225g	300g
Truffle Zest	1 sachet	1½ sachets	2 sachets

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredients	815g	100g
Energy (kJ/kcal)	2439 / 583	299 / 72
Fat (g)	17	2
Sat. Fat (g)	10	1
Carbohydrate (g)	55	7
Sugars (g)	8	1
Protein (g)	55	7
Salt (g)	2.51	0.31

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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Packed in the UK



1. Boil The Potatoes

Preheat your oven to 200°C. Pour a good glug of **oil** onto a baking tray and pop in your oven. Bring a large saucepan of **water** to the boil on high heat with ½ tsp of **salt**. Peel the **potatoes**, chop them into 4cm chunks. Add the **potatoes** to the boiling **water** and cook until the edges have softened when you poke them with a knife, 7-8 mins.



4. Make The Sauce

When the **chicken** is brown all over, add the **mushrooms** and cook until they have softened and browned slightly 4-5 minutes. **TIP: If your pan is small, remove the chicken while the mushrooms cook, then add them back in before you add the water.** Add the **water** (see ingredients for amount) and add the **wild mushroom sauce**. Stir in well to dissolve the **paste**, bring to the boil, then reduce the heat to simmer. Cover with a lid or a foil and simmer until the sauce has thickened and the chicken is cooked, 8-10 minutes. Stir every few minutes. **IMPORTANT: The chicken is cooked when it is no longer pink in the middle.**



2. Finish the Prep

Thinly slice the **chestnut mushrooms**. Quarter the **shiitake mushrooms**. Pick the **tarragon leaves** from the stalks and finely chop (discard the stalks). Heat a large frying pan on a medium-high heat (no **oil**). When hot, add the **Serrano slices** and cook until crisp on both sides, 2-3 minutes per side. Set aside the **ham** and add a splash of **oil** to the pan. Season the **chicken breasts** with **salt** and **pepper**. When hot, add the **chicken breasts** to the pan and cook until golden brown all over, 8-10 minutes. **IMPORTANT: Wash your hands after handling raw chicken.**



5. Final Touches

Return the pan used to cook the **potatoes** to the heat with **water** and bring to boil. When boiling, add ¼ tsp of **salt** and the **tenderstem broccoli**. Cook until tender, 4-5 minutes. Add the **creme fraiche** to the chicken pan, stir well to combine, bring to the boil and remove from the heat.



3. Roast The Potatoes

Once the **potatoes** are ready, drain in a colander, pop back into the pan. Give your pan a shake to fluff up the edges. Take your hot baking tray out of your oven, carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**. Season with **salt** and **pepper**. Roast the **potatoes** on the top shelf of your oven until golden, 25-30 mins, turning halfway through.



6. Time To Serve

Share the **broccoli** between your plates. Place a **chicken breast** on top of the of **broccoli**. Serve the **roast potatoes** along side. Sprinkle in the **tarragon** and **half** of the **truffle zest** into the **sauce** and pour over the dish. Finish by garnishing with the remaining **truffle zest**. Top with a **Serrano ham crisp**.

Enjoy!