



MINI CHRISTMAS HAM

WITH MARMALADE GLAZE, ROASTED POTATOES & SAUTEED GREENS



Make a marmalade ham glaze



Orange



Rosemary



Orange Marmalade



Half Piccolo Ham



Potato



Garlic



Green Beans



Asparagus



Lemon



Panko Breadcrumbs



Wholegrain Mustard

Hands-on: 35-45 mins
Ready in: 60-70 mins

Enjoy a celebratory meal of Christmas classics – ham, roasted spuds and bright greens with some extra-special touches – without hours in the kitchen or weeks of leftovers. And for the ultimate sweet finish, whip up an easy pan of brownies.

Pantry Staples: Olive Oil, Brown Sugar, Butter

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:
 • **roasting dish** lined with **baking paper** • **large saucepan** • **oven tray** lined with **baking paper** • **large frying pan**



1 GLAZE THE HAM

Preheat the oven to **200°C/180°C fan-forced**. Juice the **orange** to get **2 tbs for 2 people / 4 tbs for 4 people**. Chop the **rosemary** leaves. In a bowl, combine the **orange juice, orange marmalade (see ingredients list), brown sugar** and **1/2 the rosemary**. Gently pull off the **ham** rind. Score the fat in a 1.5cm diamond pattern. Place the **ham**, fat-side up, in a roasting dish lined with baking paper. Brush with **1/3 of the glaze**. Bake for **20 minutes**, then increase the oven to **220°C/200°C fan-forced** and bake until golden, a further **20 minutes**. Baste the ham every **10 minutes** with the **remaining glaze**.



4 MAKE THE CRUMB

While the potato is roasting, finely chop the **remaining garlic**. Zest the **lemon (see ingredients list)** to get a **generous pinch**. Heat a **good drizzle** of **olive oil** in a large frying pan over a medium-high heat. Add the **panko breadcrumbs (see ingredients list)** and cook, stirring, until golden, **2-3 minutes**. Add the **lemon zest** and season with **salt** and **pepper**. Transfer to a bowl.



2 PREPARE THE POTATO

While the ham is in the oven, cut the **potato** (unpeeled) into 3cm chunks. Place the **potato** in a large saucepan of salted water. Cover with a lid and bring to the boil. Cook until tender when pierced with a knife, **10-15 minutes**. While the potato is cooking, using the flat side of a knife, gently crush **1/2 the garlic** cloves in their skins. When the **potato** is ready, drain well and return to the pan with the crushed **garlic cloves, remaining rosemary** and **1/2 the butter**. Season generously with **salt** and **pepper** and toss in the pan to rough up the edges.



5 SAUTE THE GREENS

When the potato has **10 minutes** cook time left, wipe out the frying pan. Return to a medium-high heat with the **remaining butter** and a **drizzle** of **olive oil**. Add the **beans, asparagus** and a **dash** of **water**. Cook until just tender, **5-6 minutes**. Add the **remaining garlic** and cook until fragrant, **30 seconds**. Remove from the heat, add a **squeeze** of **lemon** and season with **salt** and **pepper**.



3 ROAST THE POTATO

Spread the **potato** and **garlic** evenly over an oven tray lined with baking paper. Roast until golden, **30-35 minutes**. Trim the **green beans**. Trim 3cm from the ends of the **asparagus**.



6 SERVE UP

Thinly slice the ham. Place the roasted potato in a serving bowl. Place the sautéed greens on a serving platter and sprinkle the panko crumb across the centre. Serve with the ham and **wholegrain mustard**.

ENJOY!

2/4 PEOPLE INGREDIENTS

| | 2P | 4P |
|--------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| orange | 1 | 2 |
| rosemary | 1 bunch | 2 bunches |
| orange marmalade | ½ sachet (75g) | 1 sachet (150g) |
| brown sugar* | 1½ tbs | 3 tbs |
| half piccolo ham | 1 | 2 |
| potato | 2 | 4 |
| garlic | 4 cloves | 8 cloves |
| butter* | 40g | 80g |
| green beans | 1 bag (100g) | 1 bag (200g) |
| asparagus | 1 bunch | 2 bunches |
| lemon | ½ | 1 |
| panko breadcrumbs | ¼ packet | ½ packet |
| wholegrain mustard | 1 tub (40g) | 2 tubs (80g) |

*Pantry Items

| NUTRITION | PER SERVING | PER 100G |
|------------------|-----------------|----------------|
| Energy (kJ) | 3330kJ (797Cal) | 446kJ (107Cal) |
| Protein (g) | 48.4g | 6.5g |
| Fat, total (g) | 40.3g | 5.4g |
| - saturated (g) | 18.7g | 2.5g |
| Carbohydrate (g) | 76.3g | 10.2g |
| - sugars (g) | 38.2g | 5.1g |
| Sodium (g) | 3600mg | 482mg |

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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CHOCOLATE BROWNIES

WITH WHITE CHOCOLATE DRIZZLE



Cut brownies into triangles for tree-shaped treats



Brownie Mix



Mini White Chocolate Chips

Hands-on: **15** mins
Ready in: **35** mins
(plus cooling)

Why eat chocolate when you can eat double chocolate! That's why these chocolate brownies get an extra white chocolate drizzle to top them off. Use our trick to decorate triangles of brownies into cute trees or invent your own festive designs. This recipe makes a whole pan of brownies, so don't forget to share... if you're feeling nice!

Pantry Staples: Butter, Eggs

BEFORE YOU START

Along with basic cooking tools, you will use:

- 20cm square baking tin lined with baking paper • medium saucepan



1 GET PREPPED

Preheat the oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin with baking paper. Melt the **butter** in the microwave or in a saucepan.



2 COMBINE THE INGREDIENTS

Crack the **eggs** into a large mixing bowl. Add the **brownie mix**, melted **butter** and a **pinch** of **salt**. Stir until well combined.



3 BAKE THE BROWNIES

Pour the **brownie mixture** into the prepared baking tin and smooth the top with the back of a spoon. Bake for **20-25 minutes** or until just firm to the touch but a little soft in the middle. **TIP:** To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with some crumbs clinging. If you like your brownie more cakey and less fudgy, bake for an extra **5 minutes**.

TIP: The brownies will firm up more once they've cooled. Allow to cool completely in the baking tin before decorating.



4 MELT THE WHITE CHOCOLATE

When the brownies have completely cooled, half-fill a medium saucepan with water and bring to a simmer over a medium-high heat. Place the **mini white chocolate chips** in a heatproof bowl that can fit over the saucepan of water. Place the bowl over the simmering water and stir the **white chocolate** until melted. **TIP:** The water should not be touching the bowl. Spoon the melted **white chocolate** into a resealable plastic bag.



5 DECORATE THE BROWNIES

Slice the **brownies** into triangles. Cut a very small hole in one corner of the plastic bag and pipe the melted **white chocolate** in a zig-zag pattern over the **brownies** to form Christmas trees. **TIP:** Brownies are best if you bake them the day before serving. If you prefer your brownies with a fudgy texture, keep the decorated brownies in the fridge overnight, or keep them at room temperature if you like them cakey!



6 SERVE UP

Just before serving, place the brownies on a platter.

ENJOY!

INGREDIENTS

| | |
|----------------------------|---------------------|
| butter* | 150 g |
| eggs* | 3 |
| brownie mix | 1 packet (350g) |
| mini white chocolate chips | 1 packet (100 g) |

*Pantry Items

| NUTRITION | PER SERVING* | PER 100G |
|------------------|-----------------|-----------------|
| Energy (kJ) | 1710kJ (409Cal) | 1750kJ (417Cal) |
| Protein (g) | 5.2g | 5.3g |
| Fat, total (g) | 22.7g | 23.1g |
| - saturated (g) | 15.0g | 15.3g |
| Carbohydrate (g) | 45.2g | 46.1g |
| - sugars (g) | 39.6g | 40.4g |
| Sodium (g) | 177mg | 181mg |

*This recipe makes 8-10 servings

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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