



Mustard-Thyme Chicken & Oregano Potatoes

with Nutty Chorizo Topping & Truffle Mayo

Grab your Meal Kit with this symbol



Potato



Oregano



Garlic



Silverbeet



Green Beans



Slivered Almonds



Thyme



Lemon



Mild Chorizo



Italian Truffle Mayonnaise



Dijon Mustard



Chicken Breast

Hands-on: **30-40 mins**
 Ready in: **40-50 mins**

Eat me early

A feast for the eyes and the tastebuds, this delectable plate of greens, chicken and chorizo is sure to put you in a good mood. Paired with fragrant oregano-roasted potatoes, you'll be savouring each delicious bite.

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
oregano	1 bunch	1 bunch
garlic	2 cloves	4 cloves
silverbeet	1 bunch	1 bunch
green beans	1 bag (200g)	1 bag (400g)
slivered almonds	1 packet	2 packets
thyme	1 bunch	1 bunch
lemon	½	1
mild chorizo	½ packet	1 packet
Italian truffle mayonnaise	1 packet (40g)	2 packets (80g)
Dijon mustard	1 packet (15g)	2 packets (30g)
chicken breast	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2939kJ (702Cal)	462kJ (110Cal)
Protein (g)	49.8g	7.8g
Fat, total (g)	38.9g	6.1g
- saturated (g)	8.8g	1.4g
Carbohydrate (g)	33.9g	5.3g
- sugars (g)	6.3g	1g
Sodium (mg)	923mg	145mg

The quantities provided above are averages only.

Allergens

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

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

Fancy a drop?

We recommend pairing this meal with Riesling or Cabernet Sauvignon



Bake the potato

Preheat the oven to **220°C/200°C fan forced**. Cut the **potato** into bite-sized chunks. Pick the **oregano** leaves and roughly chop. Place the **potato** and a drizzle of **olive oil** on a lined oven tray. Season with **salt**, then toss to coat. Bake until just tender, **25-30 minutes**. When the potatoes have **5 minutes** cook time remaining, add the **oregano**, toss, then bake until tender and fragrant.



Cook the chorizo topping

While the chicken is baking, return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **chorizo**, stirring occasionally, until golden, **2-3 minutes**. Add the **almonds** and cook until fragrant, **1 minute**. Transfer to a second small bowl and set aside.



Get prepped

While the potato is baking, finely chop the **garlic**. Remove the stem from the **silverbeet** and roughly chop leaves. Trim the **green beans**. Finely chop the **slivered almonds**. Pick the **thyme** leaves. Zest the **lemon** to get a pinch, then slice into wedges. Roughly chop the **mild chorizo** (see ingredients). In a small bowl, combine the **Italian truffle mayonnaise**, **lemon zest** and a squeeze of **lemon juice**. Set aside.

TIP: If you're not a fan of truffle, dilute the flavour with more mayonnaise!



Cook the greens

Wipe out the pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **green beans** with a dash of **water**, tossing, until just tender, **4-5 minutes**. Add the **silverbeet** and cook until softened, **1-2 minutes**. Season.



Cook the chicken

In a medium bowl, combine the **Dijon mustard**, **thyme**, **garlic** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Add the **chicken breast** and toss to coat. Heat a large frying pan over a medium-high heat with a drizzle of **olive oil**. Cook the **chicken** until browned, **2 minutes** each side. Transfer the **chicken** to a second lined oven tray and bake until cooked through, **8-12 minutes**. Set aside to rest for **5 minutes**.

TIP: The chicken is cooked when it is no longer pink inside.



Serve up

Slice the chicken. Divide the chicken, oregano roasted potatoes and greens between plates. Sprinkle over the nutty chorizo topping. Serve with the lemon truffle mayo and any remaining lemon wedges.

Enjoy!