



# Classic Roast Chicken & Peppercorn Hollandaise with Mash & Prosciutto Greens

CUSTOMER FAVOURITE

SPRING SPECIAL

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Half Chicken



Aussie Spice Blend



Potato



Baby Broccoli



Asparagus



Black Peppercorns



Prosciutto



Hollandaise



Parsley

Prep in: 25-35 mins  
Ready in: 50-60 mins

Eat Me Early

The flowers are coming out and colour is returning so we're embracing the spring vibes and adding delicious pops of colour to our half chicken and creamy mash dish. A bright peppercorn hollandaise rejuvenates the chicken and bites of prosciutto on the cooked greens gives it a burst of flavour.

### Pantry items

Olive Oil, Milk, Butter



## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan · Oven tray lined with baking paper · Medium saucepan with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
half chicken	1 packet	2 packets
Aussie spice blend	1 sachet	1 sachet
potato	2	4
baby broccoli	1 bag	1 bag
asparagus	1 bunch	2 bunches
black peppercorns	½ sachet	1 sachet
prosciutto	½ packet	1 packet
<b>milk*</b>	2 tbs	¼ cup
<b>butter*</b>	40g	80g
hollandaise	1 packet	2 packets
parsley	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3305kJ (790Cal)	374kJ (89Cal)
Protein (g)	69.9g	7.9g
Fat, total (g)	38g	4.3g
- saturated (g)	21.8g	2.5g
Carbohydrate (g)	40g	4.5g
- sugars (g)	15.5g	1.8g
Sodium (mg)	1335mg	151mg

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](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 chicken

- Preheat oven to **240°C/220°C fan-forced**. Season **half chicken** with a good pinch of **salt** and **pepper**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chicken**, skin-side down, until browned, **5 minutes** each side.
- Meanwhile, combine **Aussie spice blend** and a drizzle of **olive oil** in a small bowl.
- Transfer **chicken** to a lined oven tray, then top with **spice mixture**. Roast **chicken** until cooked through, **35-45 minutes**. Set aside to rest, **5-10 minutes**.

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

4



## Finish the veggies

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **prosciutto** until golden, **2-3 minutes**. Transfer to bowl with the **steamed veggies** and toss to combine.

2



## Get prepped

- While the chicken is roasting, bring a medium saucepan of salted water to the boil.
- Peel **potato** and cut into bite-sized chunks.
- Slice any large stalks of **baby broccoli** in half lengthways. Trim the **asparagus**.
- **SPICY!** Peppercorns can be spicy, use less if you're sensitive to heat! Crush **black peppercorns** (see **ingredients**) with a mortar and pestle, or in their sachet using a rolling pin.
- Roughly chop **prosciutto** (see **ingredients**).

5



## Make the sauce

- Return the frying pan to medium heat with a drizzle of **olive oil**. Cook **peppercorns** until fragrant, **1 minute**.
- Remove pan from heat, then stir through **hollandaise** and a splash of **water**. Season to taste with **salt**.

3



## Cook the veggies

- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**.
- In the last **7 minutes** of cook time, place a colander or steamer basket on top, then add **baby broccoli** and **asparagus**.
- Cover with a lid, then steam until greens are tender and potatoes can be easily pierced with a fork, **6-7 minutes**. Transfer **veggies** to a bowl. Season, then set aside.
- When the **potato** is done, drain and return to the saucepan. Add the **milk**, **butter** and a generous pinch of **salt**. Mash until smooth. Cover to keep warm.

6



## Serve up

- Slice chicken in half.
- Divide mash and prosciutto greens between plates. Top with chicken and peppercorn hollandaise.
- Tear over **parsley** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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# Fluffy Sponge Cake & Berry Compote

with Almonds & White Chocolate Ganache

CUSTOMER FAVOURITE

SPRING SPECIAL

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Caster Sugar



Basic Sponge Mix



Cream



White Chocolate Chips



Roasted Almonds



Berry Compote

### Recipe Update

Unfortunately, this week's pistachios were in short supply, so we've replaced them with roasted almonds. Don't worry, the recipe will be just as delicious, just be sure to read product labels for up-to-date allergen information!

Prep in: 20-30 mins  
Ready in: 1hr-1hr 10 mins

There's always room for dessert, especially one that looks as lovely as this soft almond cake. Enjoy the taste of a spring afternoon with a berry compote on top and a decadent white chocolate ganache to add a special luxe touch.

### Pantry items

Butter, Eggs, Milk



## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium loaf tin lined with baking paper · Kitchen scales · Electric beaters · Small saucepan

## Ingredients

	2 People
<b>butter*</b> (softened)	200g
caster sugar	1 medium packet
<b>eggs*</b>	3
basic sponge mix	1 medium packet
<b>milk*</b>	½ cup
cream	½ packet (125ml)
white chocolate chips	1 medium packet
roasted almonds	1 packet
berry compote	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2762kJ (660Cal)	1596kJ (381Cal)
Protein (g)	9.5g	5.5g
Fat, total (g)	41.2g	23.8g
- saturated (g)	24.7g	14.3g
Carbohydrate (g)	64.1g	37g
- sugars (g)	43.3g	25g
Sodium (mg)	573mg	331mg

The quantities provided above are averages only.

## Allergens

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## Get prepped

- Preheat oven to **180°C/160°C fan-forced**.
- Grease and line the loaf tin with baking paper.
- Measure 200g **butter** and set aside at room temperature to soften. Measure 200g **caster sugar**.



## Make the ganache

- While the cake is baking, place **white chocolate chips** in a medium heatproof bowl.
- In a small saucepan, heat **cream (see ingredients)** over medium heat until just steaming, **1-2 minutes**.
- Pour **cream** over **chocolate**, then stir until melted and combined. Refrigerate until thickened, **20-30 minutes**.

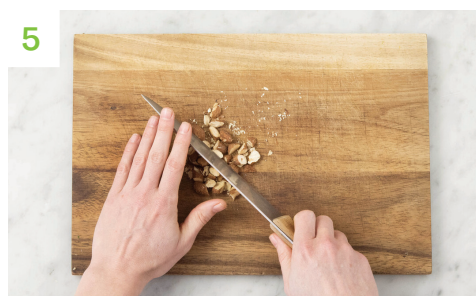
**TIP:** You want the cream steaming but not boiling!



## Make the batter

- In a large bowl, add measured **caster sugar** and the softened **butter**. Beat with electric beaters until light and fluffy, **2-3 minutes**.
- Add the **eggs** and beat until smooth, **1-2 minutes**.
- Using a spoon, fold in **basic sponge mix** and the **milk** until just combined.

**TIP:** Softened butter is easier to beat and helps your cake have a light texture!



## Prep the toppings

- Meanwhile, roughly chop **roasted almonds**.
- When the cake has cooled, remove **white chocolate ganache** from fridge.
- Transfer cake to a serving plate.



## Bake the cake

- Pour **cake batter** into the lined loaf tin. Bake for **45 minutes to 1 hour**. Set aside to cool completely in the tin.

**TIP:** To check if the cake is done, stick a toothpick or skewer in the centre. It should come out clean.



## Serve up

- Spread cake with white chocolate ganache and sprinkle with almonds.
- Slice cake and serve with **berry compote**. Enjoy!

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