

# Chicken Tenders & Crushed Potatoes

with Radish Slaw & Hollandaise Sauce

HELLOHERO

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your meal kit with this number

38



Potato



Lemon



Garlic Paste



Chicken-Style Stock Powder



Garlic & Herb Seasoning



Chicken Breast Strips



Carrot



Radish



Shredded Cabbage Mix



Hollandaise




Beef Rump



Beef Strips

Prep in: 15-25 mins  
Ready in: 25-35 mins

 Calorie Smart

 Protein Rich

 Eat Me Early

Mashed potato is a classic but wouldn't it be fun if we tried something a little different tonight? Why not crush the potatoes instead with garlic paste and lemon for extra zap. They'll go nicely with the seasoned chicken, drizzled in hollandaise. This will become the only way you'll want your potatoes and chicken.

### Pantry items

Olive Oil, Butter, Honey, Balsamic Vinegar



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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 saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
lemon	½	1
<b>butter*</b>	15g	30g
garlic paste	½ medium packet	1 medium packet
chicken-style stock powder	1 medium sachet	1 large sachet
garlic & herb seasoning	1 medium sachet	1 large sachet
chicken breast strips	1 medium packet	2 medium packets OR 1 large packet
carrot	1	2
radish	2	3
<b>honey*</b>	½ tsp	1 tsp
<b>balsamic vinegar*</b>	drizzle	drizzle
shredded cabbage mix	1 medium packet	1 large packet
hollandaise	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2448kJ (585cal)	222kJ (53cal)
Protein (g)	40.6g	3.7g
Fat, total (g)	22.5g	2g
- saturated (g)	7g	0.6g
Carbohydrate (g)	53.7g	4.9g
- sugars (g)	29.1g	2.6g
Sodium (mg)	1686mg	152.6mg
Dietary Fibre (g)	9.6g	0.9g

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.



## Make the crushed potatoes

- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**.
- Cut **potato** into large chunks. Slice **lemon** into wedges.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain.
- Return the saucepan to medium-high heat, add the **butter** and half the **garlic paste** and cook, stirring, until fragrant, **1 minute**.
- Add a generous squeeze of **lemon juice** and **chicken-style stock powder**. Stir to combine, then remove from heat.
- Add **potato** to the pan and toss to coat. Lightly crush with a fork. Cover to keep warm.

**TIP:** Add a splash of water if the potato looks dry!



## Make the salad

- Grate **carrot**. Thinly slice **radish**.
- In a large bowl, combine the **honey** with a drizzle of **balsamic vinegar** and **olive oil**.
- Add **shredded cabbage mix**, **carrot** and **radish**. Season, toss to combine.



## Cook the chicken

- While the potato is cooking, combine **garlic & herb seasoning**, remaining **garlic paste** and a drizzle of **olive oil** in a medium bowl. Add **chicken breast strips** and toss to coat.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chicken strips** in batches, until browned and cooked through, **3-4 minutes** each side. Transfer to a plate.

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



## Serve up

- Divide chicken tenders, crushed potatoes and radish slaw between plates. Spoon any resting juices over the chicken.
- Serve with **hollandaise** and any remaining lemon wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW34



### CUSTOM OPTIONS



#### SWAP TO BEEF RUMP

Cook, turning, for 4-6 minutes for medium. Rest then slice before serving.



#### SWAP TO BEEF STRIPS

Cook in batches, tossing, until browned and cooked through, 1-2 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

