



Texan Chicken & Roast Root Veggie Medley

with Baby Leaves & Smokey Aioli

HELLOHERO

Grab your meal kit with this number

18



Onion



Beetroot



Carrot



White Turnip



Chicken Breast Strips



All-American Spice Blend



Sweetcorn



Baby Leaves



Smokey Aioli



Chicken Breast Strips



Beef Rump

Prep in: 20-30 mins
Ready in: 30-40 mins

Carb Smart

Protein Rich

Eat Me Early

Get the bold flavours of American cuisine right in your kitchen! Just coat chicken breast strips with our All-American spice blend, roast a chunky veggie toss and dollop smokey aioli over the whole shebang.

Pantry items

Olive Oil

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	½	1
beetroot	1	2
carrot	1	2
white turnip	1	2
chicken breast strips	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
sweetcorn	1 medium tin	1 large tin
baby leaves	1 small packet	1 medium packet
smokey aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1994kJ (477cal)	172kJ (41cal)
Protein (g)	37.2g	3.2g
Fat, total (g)	22.1g	1.9g
- saturated (g)	3.4g	0.3g
Carbohydrate (g)	31.8g	2.7g
- sugars (g)	21g	1.8g
Sodium (mg)	1034mg	89.1mg
Dietary Fibre (g)	9.5g	0.8g

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.



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Slice **onion (see ingredients)** into wedges.
- Cut **beetroot** into 1cm chunks.
- Cut **carrot and white turnip** into bite-sized chunks.
- Place **veggies** on a lined oven tray. Drizzle with **olive oil** and season with **salt and pepper**.
- Spread out evenly, then roast until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the veggies between two trays.



Cook the chicken

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **chicken strips** until browned and cooked through, **3-4 minutes** each side.

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



Prep the chicken

- Meanwhile, in a large bowl, combine **All-American spice blend** and a drizzle of **olive oil**.
- Add **chicken breast strips**, season and toss to coat.



Bring it all together

- Meanwhile, to the roast veggie tray, add **baby leaves** and **charred corn**, then gently toss to combine. Season to taste.



Char the corn

- Drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a bowl.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



Serve up

- Divide roast veggie medley between bowls and top with Texan chicken strips.
- Spoon over any resting juices from the pan.
- Dollop with **smokey aioli** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW41



CUSTOM OPTIONS



DOUBLE CHICKEN BREAST STRIPS

Follow method above, cooking in batches if necessary.



SWAP TO BEEF RUMP

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

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

