



Rosemary Roast Chicken & Red Wine Sauce

with Broccoli Gratin & Cherry Tomato Salad

FESTIVE MAIN

NEW

Grab your meal kit with this number

15



Rosemary



Garlic



Lemon



Half Chicken



Nan's Special Seasoning



Leek



Broccoli



Cream



Shredded Cheddar Cheese



Chicken-Style Stock Powder



Panko Breadcrumbs



Grated Parmesan Cheese



Cherry Tomatoes



Radish



Mixed Salad Leaves



Red Wine Jus

Prep in: 20-30 mins
Ready in: 60-70 mins

Eat Me Early

Time to celebrate the end of another year with a festive feast! For those of us who prefer a hot and hearty meal, this one's a winner - juicy, herby chicken with a luxurious red wine sauce and a creamy and crispy broccoli gratin on the side. Add a pop of freshness with a bright cherry tomato salad!

Pantry items

Olive Oil, Butter, Plain Flour, Milk

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

Large frying pan · Oven tray lined with baking paper · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	60g	120g
rosemary	2 sticks	4 sticks
garlic	3 cloves	6 cloves
lemon	½	1
half chicken	1 packet	2 packets
Nan's special seasoning	1 medium sachet	1 large sachet
leek	1	2
broccoli	1 head	2 heads
plain flour*	1 tbs	2 tbs
cream	½ packet	1 packet
milk*	¼ cup	½ cup
shredded Cheddar cheese	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
panko breadcrumbs	½ medium packet	1 medium packet
grated Parmesan cheese	1 medium packet	1 large packet
cherry tomatoes	½ packet	1 packet
radish	2	4
mixed salad leaves	1 small packet	1 medium packet
red wine jus	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4762kJ (451cal)	451kJ (43cal)
Protein (g)	78.9g	7.5g
Fat, total (g)	70g	6.6g
- saturated (g)	46g	4.4g
Carbohydrate (g)	38.7g	3.7g
- sugars (g)	15.8g	1.5g
Sodium (mg)	1467mg	138.9mg
Dietary Fibre (g)	11.1g	1.1g

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.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- In a small bowl, place the **butter** and set aside to come to room temperature.
- Pick and finely chop **rosemary**.
- Finely chop **garlic**.
- Zest **lemon** to get a pinch and slice into wedges.
- Drizzle **half chicken** with **olive oil** and season with **salt** and **pepper**. Sprinkle with **Nan's special seasoning**.
- Add **garlic, rosemary** and **lemon zest** to butter. Season with **salt** and **pepper** and stir to combine.



Bake the gratin

- In a small bowl, combine **panko breadcrumbs** (see ingredients), **grated Parmesan cheese** and a generous drizzle of **olive oil**. Season with **salt** and **pepper**.
- Place **broccoli** in a baking dish. Pour over **white sauce** and toss to coat. Sprinkle with **panko mixture**.
- Bake until tender and golden, **20-25 minutes**.



Roast the chicken & potatoes

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chicken**, skin-side down first, until browned, **5 minutes** each side.
- Transfer to a lined oven tray. Spread half the **rosemary butter** over chicken, then 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.



Toss the salad

- Meanwhile, halve **cherry tomatoes** (see ingredients).
- Thinly slice **radish**.
- In a medium bowl, combine **mixed salad leaves**, **cherry tomatoes**, **radish**, a generous squeeze of **lemon juice** and a drizzle of **olive oil**. Season to taste.
- In a small microwave-safe bowl, microwave **red wine jus** and any **chicken resting juices**, in **30 second bursts**, until warmed through.



Make the white sauce

- Meanwhile, thinly slice **leek**. Cut **broccoli** into small florets, then roughly chop stalk.
- Wipe out the frying pan and return to medium-high heat with a drizzle of **olive oil**. Cook **leek**, stirring, until softened, **4-5 minutes**.
- Add the remaining **rosemary butter** and the **plain flour** and cook, stirring, until combined, **1-2 minutes**.
- Reduce heat to medium, then slowly whisk in **cream** (see ingredients) and the **milk** until smooth.
- Add **shredded Cheddar cheese** and **chicken-style stock powder**, then stir to combine. Season with **pepper** and set aside.



Serve up

- Divide rosemary roast chicken, broccoli gratin and cherry tomato salad between plates.
- Serve with red wine sauce. Enjoy!

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