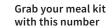


Roast Chicken & Prosciutto Greens

with Mash & Pepper Hollandaise

SUMMER SPECIAL









Half Chicken

Classic Roast Seasoning





Potato

Baby Broccoli





Brussels Sprouts

Prosciutto



Hollandaise

Parsley



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



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 · Medium saucepan with a lid · Large frying pan

Inaredients

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	2 People	4 People
olive oil*	refer to method	refer to method
half chicken	1 medium packet	2 medium packets
classic roast seasoning	1 medium sachet	1 large sachet
potato	2	4
baby broccoli	1 medium packet	2 medium packets
Brussels sprouts	1 medium packet	2 medium packets
prosciutto	½ packet	1 packet
milk*	2 tbs	1/4 cup
butter*	40g	80g
cracked black pepper*	1 tsp	2 tsp
hollandaise	1 packet	2 packets
parsley	1 packet	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3361kJ (803cal)	402kJ (48cal)
Protein (g)	69.7g	8.3g
Fat, total (g)	38.3g	4.6g
- saturated (g)	21.8g	2.6g
Carbohydrate (g)	43.5g	5.2g
- sugars (g)	8.1g	1g
Sodium (mg)	1341mg	160.2mg
Dietary Fibre (g)	10.7g	1.3g

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 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 classic roast seasoning 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.



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 prosciutto to the bowl with steamed greens, then toss to combine.



Get prepped

- While the chicken is cooking, 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. Halve Brussels sprouts.
- · Roughly chop prosciutto (see ingredients).



Make the mash

- 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 Brussels sprouts.
- Cover with a lid, then steam until greens are tender and potatoes can be easily pierced with a fork, 6-7 minutes. Transfer baby broccoli and Brussels sprouts to a medium bowl. Season, then set aside.
- When the **potato** is done, drain and return to the saucepan. Add the milk, half the butter and a generous pinch of salt. Mash until smooth. Cover to keep warm.



Make the pepper hollandaise

- SPICY! Peppercorns can be spicy, use less if you're sensitive to heat! Return the frying pan to medium heat with a drizzle of olive oil. Cook the cracked black pepper until fragrant, 1 minute.
- · Remove pan from heat, then stir through hollandaise and a splash of water. Season to taste with salt.



Finish & serve

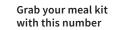
- · Slice the roast chicken.
- · Divide mash and prosciutto greens between plates. Top with chicken and peppercorn hollandaise.
- · Tear over parsley to serve. Enjoy!





Burnt Basque Cheesecake with Passionfruit Lemon Sauce

SUMMER SPECIAL









Sour Cream



Cornflour



Passionfruit Lemon Sauce



Prep in: 10-20 mins Ready in: 50-60 mins



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, double your quantities and bake two cheesecakes.

You will need

20cm baking tin · Electric beaters · Large frying pan

Ingredients

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	4 People
olive oil*	refer to method
caster sugar	½ packet
cream cheese	2 packets
eggs*	2
sour cream	1 medium packet
cornflour	1 packet
salt*	½ tsp
passionfruit lemon sauce	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3160kJ (755Cal)	1317kJ (314Cal)
Protein (g)	10.7g	4.5g
Fat, total (g)	56.9g	23.7g
- saturated (g)	34.3g	14.3g
Carbohydrate (g)	52.6g	21.9g
- sugars (g)	44.5g	18.5g
Sodium (mg)	616mg	257mg
Dietary Fibre (g)	0.1g	0g

The quantities provided above are averages only. *Nutritional information is based on 4 servings.

Allergens

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

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Get prepped

- Preheat oven to 240°C/220°C fan-forced.
- Line a baking tin with two layers of baking paper, and lightly brush with **olive oil**.
- Measure out 100g caster sugar (see ingredients).



Make the mixture

- In a large bowl, add cream cheese and the measured caster sugar. Using electric beaters, mix until combined.
- Add the **eggs** and **sour cream**, then mix with electric beaters to combine.

TIP: If you don't have electric beaters, use a hand whisk!



Finish the mixture

- Add the cornflour and salt and mix well to combine.
- Pour cheesecake mixture into the prepared tin.



Bake the cheesecake

- Bake cheesecake on the top rack of the oven until cheesecake has a little wobble in the centre, 30-40 minutes.
- Allow to cool completely in the baking tin,
 30 minutes.



Slice the cheesecake

- Carefully remove **cheesecake** from the baking tin.
- Slice the cheesecake.



Finish & serve

- Divide burnt basque cheesecake slices between plates.
- Serve with **passionfruit lemon sauce**. Enjoy!

