



# Roast Chicken & Prosciutto Greens

with Mash & Pepper Hollandaise

SUMMER SPECIAL

Grab your meal kit  
with this number

28



Half Chicken



Classic Roast  
Seasoning



Potato



Baby Broccoli



Brussels Sprouts



Prosciutto



Hollandaise



Parsley

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

Eat Me Early

Get ready to elevate your dining experience with this mouthwatering feast. Succulent chicken is roasted to juicy perfection and paired with a luscious pepper-spiked hollandaise.

### Pantry items

Olive Oil, Milk, Butter, Cracked Black Pepper

## 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

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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
<b>milk*</b>	2 tbs	¼ cup
<b>butter*</b>	40g	80g
<b>cracked black pepper*</b>	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](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 **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.

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

2



## 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).

5



## 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**.

3



## 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.

6



## 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!

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# Burnt Basque Cheesecake

with Passionfruit Lemon Sauce

SUMMER SPECIAL

Grab your meal kit  
with this number

28



Caster Sugar



Cream Cheese



Sour Cream



Cornflour



Passionfruit Lemon  
Sauce

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

Eat Me Early

Finish things off on a sweet note with a dreamy slice of burnt basque cheesecake, drizzled with a sweet and tart passionfruit lemon sauce. It'll melt in your mouth down to the last bite.

### Pantry items

Olive Oil, Eggs

## 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

	4 People
<b>olive oil*</b>	refer to method
caster sugar	½ packet
cream cheese	2 packets
<b>eggs*</b>	2
sour cream	1 medium packet
cornflour	1 packet
<b>salt*</b>	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.

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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**).



## 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**.



## 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!



## Slice the cheesecake

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



## Finish the mixture

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



## Finish & serve

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

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