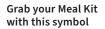


Chicken & Creamy Peppercorn Sauce

with Mash & Veggies









Potato







Carrot



Black Peppercorns





Flaked Almonds





Chicken-Style Stock Powder

Hands-on: 40-50 mins Ready in: 40-50 mins



Eat Me Early

One taste of this creamy peppercorn sauce and you'll want to slather it on everything! The gentle heat melds beautifully with the decadent cream for a rich and tasty addition to this simple meal. Add some mash and nutty greens for a weeknight dinner that's better than most!

Pantry items Olive Oil, Milk, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
salt*	1/4 tsp	½ tsp	
milk*	2 tbs	1/4 cup	
butter*	60g	120g	
baby broccoli	1 bag	1 bag	
carrot	1	2	
garlic	2 cloves	4 cloves	
black peppercorns	½ sachet	1 sachet	
chicken breast	1 packet	1 packet	
flaked almonds	1 packet	2 packets	
longlife cream	½ bottle (125ml)	1 bottle (250ml)	
chicken-style stock powder	½ sachet (2.5g)	1 sachet (5g)	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3757kJ (898Cal)	571kJ (136Cal)
Protein (g)	41.2g	6.3g
Fat, total (g)	63.6g	9.7g
- saturated (g)	34.6g	5.3g
Carbohydrate (g)	40.6g	6.2g
- sugars (g)	10g	1.5g
Sodium (mg)	783mg	119mg

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.



Make the mash

Bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into large chunks. Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Drain and return to the saucepan. Add the **salt, milk** and 2/3 of the **butter** and mash until smooth. Cover to keep warm.



Get prepped

While the potato is cooking, trim the **baby broccoli**. Thinly slice the **carrot** into half-moons. Finely chop the **garlic**. Crush the **black peppercorns** (see ingredients) in a pestle and mortar or in their sachet using a rolling pin. Place your hand flat on top of each **chicken breast** and use a sharp knife to slice through horizontally to make two thin steaks.



Cook the veggies

Heat a large frying pan over a medium-high heat. Toast the **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl. Return the frying pan to a medium-high heat with the remaining **butter** and a drizzle of **olive oil**. Cook the **baby broccoli** and **carrot** with a splash of **water**, tossing, until just tender, **5-6 minutes**. Add 1/2 the **garlic** and cook until fragrant, **1 minute**. Season with **salt** and **pepper**, then transfer to a bowl. Cover to keep warm.



Cook the chicken

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Season the **chicken** on both sides with **salt**. Cook the **chicken**, in batches, until cooked through, **3-5 minutes** each side. Transfer to a plate to rest.

TIP: The chicken is cooked through when it's no longer pink inside.



Make the peppercorn sauce

Return the frying pan to a medium heat with a drizzle of **olive oil**. Cook the crushed **peppercorns** and remaining **garlic** until fragrant, **30 seconds**. Reduce the heat to low, then add a dash of **water** and scrape up any bits stuck to the bottom of the pan. Add the **longlife cream** (see ingredients) and **chicken-style stock powder** (see ingredients). Cook, stirring, until the peppercorn flavour has infused and the sauce has thickened, **2-3 minutes**. Stir through any **chicken resting juices**.



Serve up

Divide the mash, seared chicken and veggies between plates. Spoon over the creamy peppercorn sauce and sprinkle the toasted almonds over the veggies.

Enjoy!