

Roast Chicken & Creamy Peppercorn Sauce

with Mash, Prosciutto Greens & Rosemary Pangrattato

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Half Chicken



Potato



Rosemary



Baby Broccoli



Green Beans



Prosciutto



Black Peppercorns



Panko Breadcrumbs




Longlife Cream



Chicken-Style Stock Powder

 Hands-on: **25-35 mins**
Ready in: **50-60 mins**

 Eat me early

One bite of this tender roast chicken, accompanied with elegant sides: crispy prosciutto greens, velvety mash and rosemary pangrattato makes it clear why the simple things are hard to beat.

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

Large frying pan · Oven tray lined with baking paper · Medium saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
half chicken	1 packet	2 packets
potato	2	4
rosemary	2 sticks	4 sticks
baby broccoli	1 bunch	1 bunch
green beans	1 bag (100g)	1 bag (200g)
prosciutto	½ packet	1 packet
black peppercorns	½ packet	1 packet
milk*	2½ tbs	½ cup
salt*	¼ tsp	½ tsp
butter*	40g	80g
panko breadcrumbs	½ packet	1 packet
longlife cream	½ bottle (125ml)	1 bottle (250ml)
chicken-style stock powder	1 sachet	1 sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3969kJ (948Cal)	468kJ (111Cal)
Protein (g)	67.6g	8g
Fat, total (g)	54.6g	6.4g
- saturated (g)	27.1g	3.2g
Carbohydrate (g)	43.4g	5.1g
- sugars (g)	7.3g	0.9g
Sodium (mg)	1232mg	145mg

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 the oven to **240°C/220°C fan-forced**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Add the **half chicken** skin-side down first, and cook, until browned, **4-5 minutes** each side. Transfer the **chicken** to a lined oven tray and roast until cooked through, **25-30 minutes**. When the **chicken** is done, cover with foil to keep warm and set aside to rest for **5-10 minutes**.

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



Make the pangrattato

Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **panko breadcrumbs** (see ingredients), stirring, until golden brown, **3 minutes**. Add the **rosemary** and cook until fragrant, **1 minute**. Transfer to a medium bowl and season to taste. Set aside.



Get prepped

While the chicken is cooking, bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into bite-sized chunks. Pick and finely chop the **rosemary**. Trim the **baby broccoli** and cut in half lengthways. Trim the **green beans**. Roughly chop the **prosciutto** (see ingredients). Crush the **black peppercorns** (see ingredients) in a pestle and mortar or in their sachet using a rolling pin.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



Make the peppercorn sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **prosciutto** until golden, **2-3 minutes**. Transfer to the bowl with the steamed **veggies** and toss to combine. Return the frying pan to a medium heat. Add the **longlife cream** (see ingredients), **chicken-style stock powder**, crushed **peppercorns** and any **chicken resting juices**. Stir to combine and simmer until thickened slightly, **1-2 minutes**.



Make the mash

Cook the **potato** in the boiling water until easily pierced with a knife, **10-15 minutes**. Place a colander or steamer basket on top of the saucepan with the potato, then add the **baby broccoli** and **green beans**. Cover with a lid and steam until tender, **6-7 minutes**. Transfer the **greens** to a medium bowl and season to taste. Cover to keep warm and set aside. When the **potato** is done, drain and return to the saucepan. Add the **milk**, **salt** and **butter** and mash with a potato masher or fork until smooth. Cover to keep warm.



Serve up

Carve the chicken in half. Divide the mash and prosciutto greens between plates. Pour over the creamy peppercorn sauce. Top with the roast chicken and rosemary pangrattato.

Enjoy!

Easy ANZAC Biscuits

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ANZAC
Biscuit Mix

 Hands-on: **5-15 mins**
Ready in: **15-25 mins**

ANZAC biscuits are an all-time Australian and New Zealander favourite and with our special biscuit mix you can make a batch with just a quick melt and stir! Sweet, golden and with the perfect amount of chewiness and crunch, enjoy this timeless treat that will win over your friends and family.

Pantry items

Butter, Honey (or Golden Syrup)

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You will need

Two oven trays lined with baking paper

Ingredients

	2 People	4 People
ANZAC biscuit mix	1 medium packet	1 large packet
butter*	100g	200g
honey or golden syrup*	1 tbs	2 tbs

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	884kJ (211Cal)	2050kJ (491Cal)
Protein (g)	2.1g	4.8g
Fat, total (g)	11.8g	27.4g
- saturated (g)	8.1g	18.9g
Carbohydrate (g)	23.4g	54.5g
- sugars (g)	13.6g	31.6g
Sodium (mg)	200mg	465mg

The quantities provided above are averages only.

*Nutritional information is based on 10 servings

Allergens

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Start the biscuits

Preheat the oven to **180°C/160°C fan-forced**. Place the **ANZAC biscuit mix** in a large bowl.



Melt the butter & honey

In a medium bowl, place the **butter** and **honey** (or golden syrup) and microwave until melted, **1 minute**. Stir to combine.



Combine the ingredients

Add the **butter-honey mixture** to the **biscuit mix** and stir together until combined.



Roll the biscuits

Roll tablespoons of **biscuit mixture** into balls and divide between two lined oven trays. Press down on the balls to flatten slightly.



Bake the biscuits

Bake the **biscuits** until golden, **10-12 minutes**.



Serve up

Transfer the ANZAC biscuits to a serving platter.

Enjoy!