



# Lemon Honey Chicken with baby potatoes and carrots

Calorie Smart 35-40 mins

11



Chicken Breast



Salad Leaves



Rosemary



Onion



Honey



Mustard



Lemon



Chicken Stock



Carrot



Baby Potatoes

Pantry Items: Oil, Salt, Pepper, Water, Sugar



## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, zester

## Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Salad Leaves	40 g	80 g
Rosemary	5 g	10 g
Onion	1 unit	2 units
Honey	1 sachet	2 sachets
Mustard	2 sachets	4 sachets
Lemon	1 unit	2 units
Chicken Stock	1 sachet	2 sachets
Carrot	1 unit	2 units
Baby Potatoes	400 g	800 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	580.5 g	100 g
Energy (kJ/kcal)	1765.6 kJ/ 422 kcal	304.2 kJ/ 72.7 kcal
Fat (g)	5.8 g	1 g
Sat. Fat (g)	1.6 g	0.3 g
Carbohydrate (g)	53.6 g	9.2 g
Sugars (g)	14.6 g	2.5 g
Protein (g)	41 g	7.1 g
Salt (g)	1.6 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Thumbs up or thumbs down?  
Head online or use the app to  
rate this recipe.



You can recycle me!



## Roast the Veg

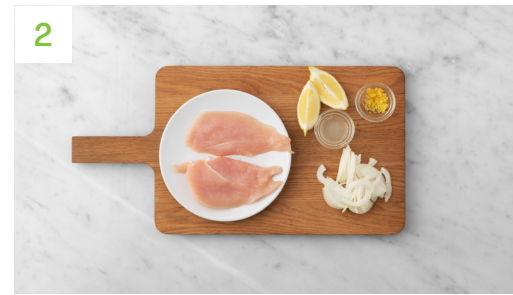
- Preheat the oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** into 2cm chunks. Trim the **carrot** then slice into 1cm thick rounds (unpeeled).
- Pick the **rosemary** leaves and roughly chop.
- Pop the veg onto a large (lined) baking tray. Drizzle with **oil**, season with **salt, pepper** and the **rosemary**.
- Toss to coat. Spread out in a single layer. Roast on the top shelf until golden, 25-35 mins. Turn halfway through.

**TIP:** Use two baking trays if necessary.



## Soften the Onion

- Return the pan to medium heat with a drizzle of **oil** if necessary and add the **onion**.
- Fry until softened, stirring occasionally, 4-5 mins.



## Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**.
- Zest and halve the **lemon**. Juice **half** and cut the other **half** into wedges.
- Lay the **chicken** out on a board and place your hand flat on top. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Slice through horizontally to make two thin **steaks**.

**TIP:** Notice a stronger smell from your chicken? Don't worry, this is normal due to vacuum packing used to keep it fresh.



## Simmer the Sauce

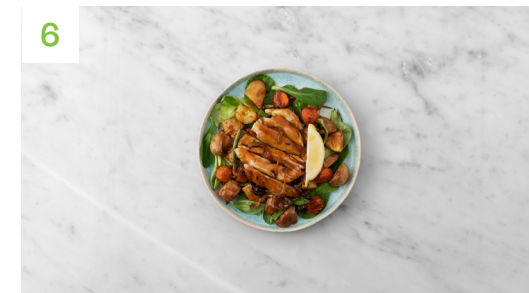
- Add the **honey, mustard, stock powder**, 1 tbsp **sugar** and 50ml **water** (double both for 4p) to the pan.
- Stir in **lemon** zest and **lemon** juice.
- Cook, stirring, until the sauce thickens slightly.
- Add back in the **chicken** and cook, coating well in the sauce, 2-3 mins.
- Season to taste with **salt** and **pepper**.

**TIP:** Add a splash of water to loosen the sauce if necessary.



## Fry the Chicken

- Place a large pan over medium-high heat with a drizzle of **oil**.
- When hot, add the **chicken steaks** and season with **salt** and **pepper**.
- Cook through, 3-6 mins each side (cook in batches if your pan is getting crowded). **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Once cooked, remove from the pan and cover to keep warm.



## Finish and Serve

- Divide the **salad leaves** and roast veg between plates.
- Top with the **chicken steaks**.
- Drizzle over the lemony sauce from the pan.
- Serve **lemon** wedges on the side for squeezing over.

**Enjoy!**