



# Pan-fried Chicken in Sage Butter with roasted aubergine and sweet potato mash

30-35 mins

1



Chicken Breast



Sweet Potato



Aubergine



Paprika



Sage



Carrot

Pantry Items: Water, Butter, Milk (Optional), Salt, Pepper, Oil



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## 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, colander, pot with lid, potato masher

## Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Sweet Potato	2 units	4 units
Aubergine	1 unit	2 units
Paprika	2 sachets	4 sachets
Sage	10 g	20 g
Carrot	1 unit	2 units

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>609.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	1949.7 kJ/ 466 kcal	319.9 kJ/ 76.5 kcal
Fat (g)	5.6 g	0.9 g
Sat. Fat (g)	1.4 g	0.2 g
Carbohydrate (g)	65.5 g	10.7 g
Sugars (g)	17.5 g	2.9 g
Protein (g)	40.6 g	6.7 g
Salt (g)	1.4 g	0.2 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.

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### Roast the Veg

- Preheat oven to 240°C/220°C fan/gas mark 9. Boil a pot of **salted water**.
- Trim the **aubergine**. Cut into 2cm chunks.
- Trim the **carrot**. Cut into 1cm rounds.
- Pop the **aubergine** onto a lined baking tray. Toss with **paprika, salt, pepper** and a drizzle of **oil**.
- Roast on the top shelf of the oven until golden, 20-25 mins. Turn halfway through. After 5 mins cooking, add the **carrot** to the tray with a drizzle of **oil, salt** and **pepper**. Cook for the remaining time.



### 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**.
- Fry until cooked through, 3-6 mins on 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 set aside.



### Make the Mash

- Meanwhile, chop the **sweet potatoes** into 2cm chunks (peeling optional).
- When boiling, add the **sweet potato** to the **water** and cook until fork tender, 15-20 mins.
- Once cooked, drain in a colander and return to the pot, off the heat.
- Add a knob of **butter** and a splash of **milk** or **water**. Mash until smooth.
- Season with **salt** and **pepper** then cover with the lid to keep warm.



### Baste in Butter

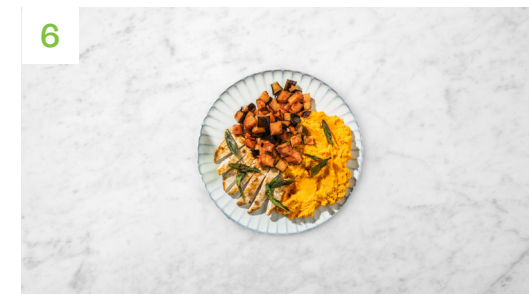
- When everything is almost ready, return the pan to medium-high heat with 2 tbsp **butter** (double for 4p).
- Pick the **sage** leaves from their stalks (keeping them whole). Discard the stalks.
- Add the **sage** leaves to the melted **butter** and fry until crispy, shifting as they cook, 2-3 mins.
- When the **sage** leaves have crisped, add the **chicken** back to the pan.
- Carefully use a spoon to baste the **chicken** in the fragrant **sage butter**.



### Slice the Chicken Steaks

- While the **sweet potato** simmers, lay the **chicken breasts** out on a board.
- Place your hand flat on top of the **chicken breast** and carefully slice through horizontally to make two thin **steaks**. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.

**TIP:** Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging we use to keep it fresh. It will still taste delicious once cooked!



### Finish and Serve

- Divide your **chicken steaks** between plates.
- Add a spoonful of **sweet potato** mash and roast **paprika** veg on the side.
- Drizzle any remaining **sage butter** over the **chicken**.

Enjoy!