



Chicken in Truffle Mushroom Sauce with roast potatoes and broccoli

Premium 40-45 mins

13



Chicken Breast



Bacon Lardons



Potatoes



Thyme



Creme Fraiche



Truffle Oil



Mushrooms



Broccoli

Pantry Items: Oil, Salt, Water, Pepper



Rate your recipe!

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, pan with lid, plastic wrap

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Bacon Lardons	100 g	200 g
Potatoes	3 units	6 units
Thyme	5 g	10 g
Crema Fraiche	110 g	220 g
Truffle Oil	1 pack	2 packs
Mushrooms	150 g	250 g
Broccoli	1 unit	1 unit

Nutrition

	Per serving	Per 100g
for uncooked ingredients	771.5 g	100 g
Energy (kJ/kcal)	3574 kJ/ 854 kcal	463 kJ/ 111 kcal
Fat (g)	40.6 g	5.3 g
Sat. Fat (g)	15.3 g	2 g
Carbohydrate (g)	71.8 g	9.3 g
Sugars (g)	7 g	0.9 g
Protein (g)	58.3 g	7.6 g
Salt (g)	3.3 g	0.4 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

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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



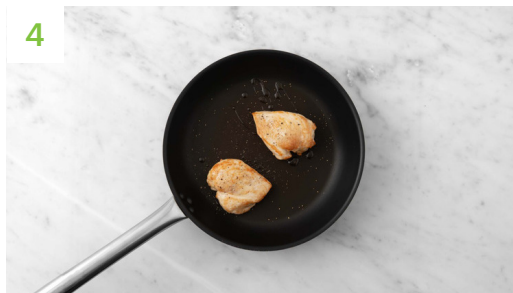
You can recycle me!



Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pop the chunks onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

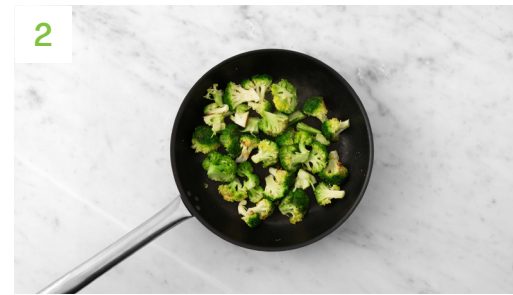
TIP: Use two baking trays if necessary.



Fry the Chicken

- Surround the **chicken** in cling film. Bash with a pan until 2cm thick. **IMPORTANT:** Wash hands and equipment after handling raw chicken. Chicken is cooked when no longer pink in the middle.
- Season with **salt** and **pepper**.
- Return the pan to medium-high heat with a drizzle of **oil**.
- Fry **chicken** until cooked through, 5-6 mins each side.

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



Cook the Broccoli

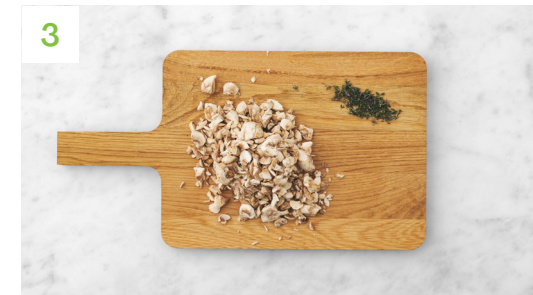
- Meanwhile, place a pan over high heat with a drizzle of **oil**.
- Trim the tip of the **broccoli**. Cut head into small florets and stem into 2cm pieces.
- Once hot, fry the **broccoli** until starting to char, 2-3 mins.
- Add a splash of **water** and immediately cover with a lid or some foil. Cook until tender, 4-5 mins.
- Season to taste with **salt** and **pepper** then remove from the pan and cover to keep warm.



Simmer the Sauce

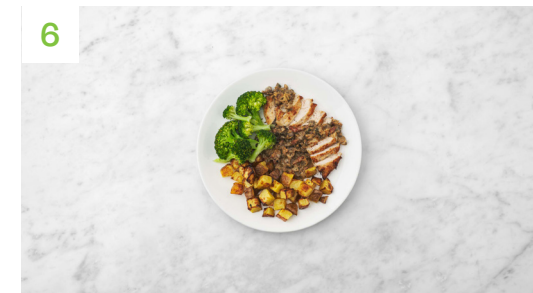
- Place a pot over medium-high heat with a drizzle of **oil**.
- Fry the **bacon** until golden, 5-7 mins.
- Add the **mushrooms** and **thyme** and cook until browned, 4-5 mins.
- Pour in **crema fraiche** and 100ml **water** (double for 4p). Bring to the boil.
- Simmer until thickened, stirring occasionally, 8-10 mins. Season to taste with **salt** and **pepper**.

TIP: Loosen the sauce with a splash of water if it thickens too much.



Get Prepped

- Meanwhile, roughly chop the **mushrooms**.
- Pick the **thyme** leaves from their stalks.



Finish and Serve

- When everything is ready, thinly slice and plate each **chicken breast**.
- Serve the tender **broccoli** and roast **potatoes** alongside.
- Stir the **truffle oil** into the **bacon mushroom** sauce.
- Spoon the sauce over the **chicken**.

Enjoy!