



Chicken Piccata

with garlic butter sauce and roasted broccoli

Calorie Smart 45-50 mins

20



Chicken Breast



Potatoes



Broccoli



Garlic



Parsley



Chicken Stock



Apple Cider Vinegar



Shallot

Pantry Items: Oil, Salt, Pepper, Butter, Flour, Water



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, grater

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Potatoes	3 units	6 units
Broccoli	1 unit	1 unit
Garlic	1 unit	2 units
Parsley	5 g	10 g
Chicken Stock	1 sachet	2 sachets
Apple Cider Vinegar	1 sachet	2 sachets
Shallot	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	624.5 g	100 g
Energy (kJ/kcal)	2309.6 kJ/ 552 kcal	369.8 kJ/ 88.4 kcal
Fat (g)	12.6 g	2 g
Sat. Fat (g)	2.7 g	0.4 g
Carbohydrate (g)	69 g	11 g
Sugars (g)	6.6 g	1.1 g
Protein (g)	46.1 g	7.4 g
Salt (g)	2.9 g	0.5 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 Potatoes

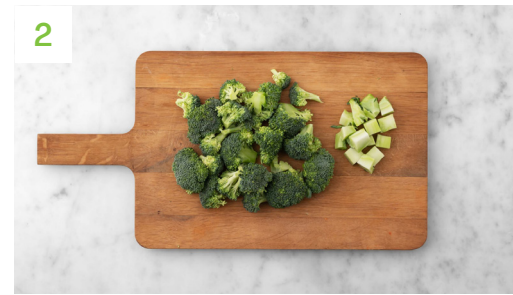
- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm pieces (no need to peel).
- Pop onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- Once the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Cook the Chicken

- When the **potatoes** have 15 mins of cooking time left, place the **broccoli** on the middle shelf of the oven and roast until slightly crispy, 12-15 mins.
- While everything cooks, place a pan over medium-high heat with a good glug of **oil**.
- Once hot, lay in the **chicken**. Fry until golden brown and cooked through, 5-6 mins each side. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Transfer to a board, cover and allow to rest.



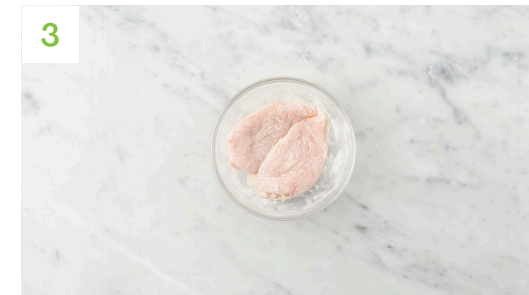
Prep Your Veg

- While the **potatoes** cook, trim the tip of the **broccoli**. Cut head into small florets and stem into 2cm pieces.
- Pop onto a separate lined baking tray. Drizzle with **oil**, season with **salt** and **pepper** and toss to coat. Set aside.
- Halve and peel the **shallot**. Chop into small pieces.
- Peel and grate the **garlic** (or use a garlic press).
- Finely chop the **parsley** (stalks and all).



Make the Sauce

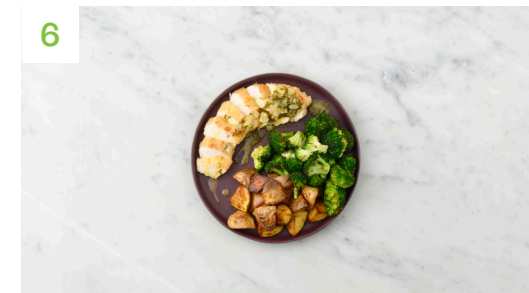
- Return the pan to medium heat with a drizzle of **oil**.
- Add the chopped **shallot** and cook until softened, 3-4 mins. Add the **garlic** and **parsley** and cook for 1 min more.
- Pour in the **vinegar** and allow to evaporate. Add 75ml **water** (double for 4p) and **chicken stock powder**.
- Bring to the boil and stir to dissolve the **stock**.
- Lower the heat and vigorously stir in 2 tbsp **butter** (double for 4p) until melted and combined.



Coat the Chicken

- Place each **chicken breast** between two sheets of cling film.
- Bash with a rolling pin or the bottom of a pan until 2cm thick. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Add 3 tbsp **flour** (double for 4p) to a large bowl. Season with **salt** and **pepper**.
- Toss the **chicken** in the **flour** to fully coat.

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



Finish and Serve

- Remove the pan from the heat.
- Add a splash of **water** to loosen the sauce if necessary.
- Slice the **chicken** and serve with the roast **potatoes** and crispy **broccoli** alongside.
- Finish with a generous drizzle of the **garlic butter** sauce.

Enjoy!