



Chicken in Mustard and Rosemary Sauce with roast potatoes and broccoli

Family 30 – 35 mins

5



Chicken Breast



Rosemary



Broccoli



Stock



Mustard



Creme Fraiche



Baby Potatoes



Garlic

Pantry Items: Oil, Salt, Pepper, 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
Rosemary	1 unit	2 units
Broccoli	1 unit	1 unit
Stock	1 sachet	2 sachets
Mustard	½ sachet	1 sachet
Crème Fraîche	110 g	220 g
Baby Potatoes	500 g	1000 g
Garlic	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	603.8 g	100 g
Energy (kJ/kcal)	2459 kJ/ 588 kcal	407 kJ/ 97 kcal
Fat (g)	20.1 g	3.3 g
Sat. Fat (g)	9.7 g	1.6 g
Carbohydrate (g)	56.4 g	9.3 g
Sugars (g)	5 g	0.8 g
Protein (g)	51.3 g	8.5 g
Salt (g)	0.8 g	0.1 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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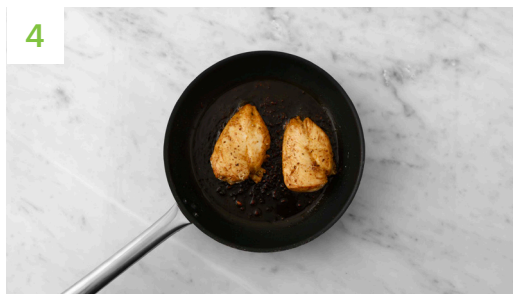


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Cook the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Cut the **potatoes** into 2cm chunks.
- Pick the **rosemary** leaves and roughly chop.
- Add the **potatoes** to a lined baking tray and toss with **half** the **rosemary**, **salt**, **pepper** and a drizzle of **oil**.
- Once the oven is hot roast on the top shelf until golden, 25-35 mins. Turn the tray halfway through.



Fry the Chicken

- Place a large pan over medium-high heat with a drizzle of **oil**.
- Once hot, lay in the **chicken**, season to taste with **salt** and **pepper** and cook until golden brown and crispy, 3-6 mins on each side.
- Once cooked, remove from the pan and cover to keep warm. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.

TIP: Cook in batches if your pan is getting crowded.



Roast the Broccoli

- Peel and grate the **garlic** (or use a garlic press).
- Trim the tip of the **broccoli**. Cut head into small florets and stem into 2cm pieces.
- Add the **broccoli** to a lined baking tray and toss with **salt**, **pepper** and a drizzle of **oil**.
- When the **potatoes** have been cooking for 15 mins, place the **broccoli** on the middle shelf of the oven and roast until crispy around the edges, 10-12 mins.



Make the Sauce

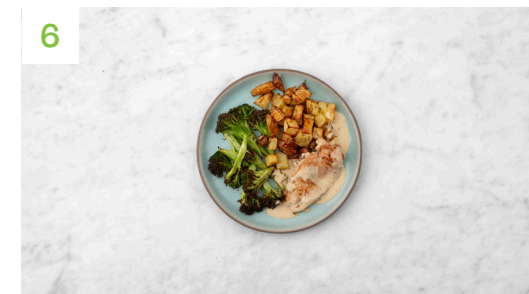
- Return the pan to medium-low heat and add the **crème fraîche**.
- Season with **pepper** then stir in the **stock**, **garlic**, **half the mustard** (double for 4p), and remaining **rosemary**.
- Cook, stirring, until everything is combined and the sauce is nice and smooth, 3-5 mins.
- Once ready, add the **chicken** back into the pan to coat in the sauce and warm through, 1-2 mins.



Prep the Chicken

- Meanwhile, place a hand flat on top of the **chicken breast** and slice through horizontally to make two thin **steaks**. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Repeat with the other **breast(s)**.
- Season the **chicken** with **salt** and **pepper**.

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

- Divide the **broccoli** and **potatoes** between plates.
- Plate the **chicken** alongside.
- Finish with a drizzle of the creamy **mustard rosemary** sauce.

Enjoy!