



Cajun Chicken Traybake

with broccolini and roast potatoes

35 – 40 mins

5



Irish Chicken Breast



Garlic



Cajun Spice Mix



Mayo



Lemon



Broccolini



Carrot



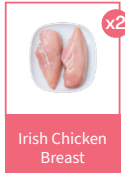
Baby Potatoes



Parsnip



Maple Syrup



Irish Chicken Breast

Pantry Items: Oil, Salt, 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.

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

Cooking tools you will need

Baking sheet with baking paper, grater, zester

Ingredients

	2P	4P
Irish Chicken Breast	320 g	640 g
Garlic	1 unit	2 units
Cajun Spice Mix	2 sachets	4 sachets
Mayo	2 sachets	4 sachets
Lemon	½ unit	1 unit
Broccoli	75 g	150 g
Carrot	1 unit	2 units
Baby Potatoes	500 g	1000 g
Parsnip	1 unit	2 units
Maple Syrup	15 g	30 g
Irish Chicken Breast	640 g	1280 g

Nutrition

for uncooked ingredient	Per 100g	Per 100g
Energy (kJ/kcal)	417 kJ / 100 kcal	427 KJ / 102 kcal
Fat (g)	2.8 g	2.7 g
Sat. Fat (g)	0.4 g	0.4 g
Carbohydrate (g)	12.6 g	10 g
Sugars (g)	2.7 g	2 g
Protein (g)	7.1 g	10.5 g
Salt (g)	0.1 g	0.1 g

See site or app for detailed nutritional info.


Allergens

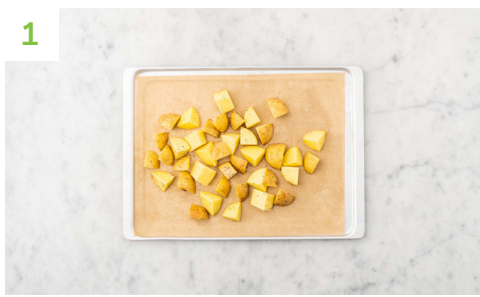
For allergen information please refer to the website or individual ingredient labels.

Contact

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

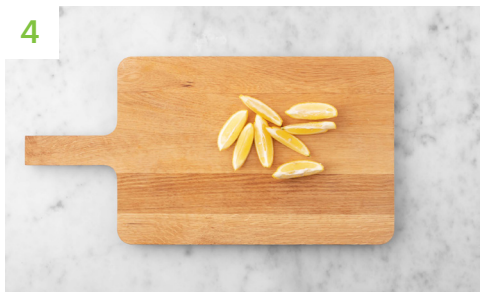
 You can recycle me!



Roast the Potatoes

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks.
- 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.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



Get Prepped

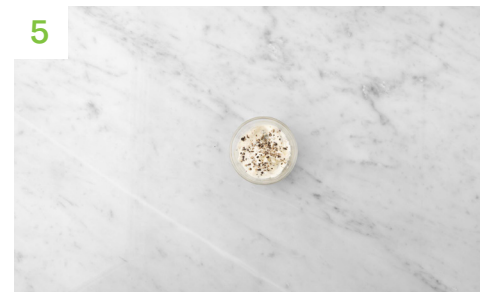
- Meanwhile, zest **half a lemon** (per 2P) then cut into thick wedges.
- When the **chicken** and veg have been cooking for 10 mins, remove from the oven and pop the **broccoli** onto the tray next to them.
- Drizzle with **oil** and season with **salt** and **pepper**.
- Cook for the remaining time, 10-15 mins.



Make the Marinade

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
 - In a large bowl, mix the **Cajun spice**, **garlic**, **maple syrup** and 1 tbsp **oil** (per 2P).
 - Season with **salt** and **pepper**.
 - Add the **chicken** and turn to coat in the marinade.
- 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.



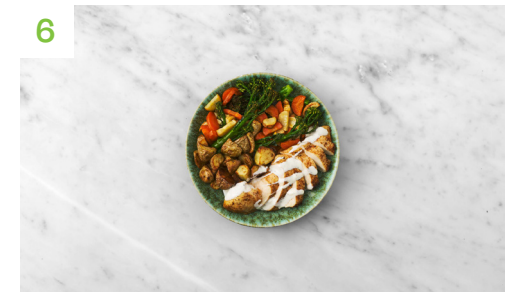
Make the Mayo Drizzle

- In a small bowl mix a drizzle of **oil**, the **lemon** zest, a squeeze of **lemon** juice and **mayo**.
- Season to taste with **salt** and **pepper**.
- Mix well to combine.



Cook the Chicken

- Meanwhile, trim the **carrot** and **parsnip** then halve lengthways (no need to peel). Slice widthways into pieces about ½ cm thick.
 - Pop onto a (separate) lined baking tray.
 - Toss with **salt**, **pepper** and a drizzle of **oil**.
 - Arrange the marinated **chicken** next to the veg on the tray.
 - Roast together on the middle shelf of the oven until golden and cooked through, 20-25 mins.
- IMPORTANT:** Chicken is cooked when no longer pink in the middle.



Finish and Serve

- When everything is ready, slice the **chicken** widthways.
- Plate up the sliced **chicken** with roast **potatoes** and veg alongside.
- Finish with a drizzle of the lemony **mayo**.

Enjoy !