



Mexican-inspired Chicken Hash

with a chipotle creme fraiche drizzle

40 – 45 mins • **Spicy**

6



Diced Irish Chicken Breast



Tomato Paste



Cherry Tomatoes



Mexican Style Spice Mix



Baby Potatoes



Chipotle Paste



Creme Fraiche



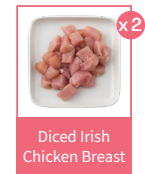
Black Beans



Stock



Scallion



Diced Irish Chicken Breast

Pantry Items: Sugar, Salt, Pepper, Oil, Water



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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.

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, oven dish, sieve

Ingredients

	2P	4P
Diced Irish Chicken Breast	260 g	520 g
Tomato Paste	1 tin	2 tins
Cherry Tomatoes	125 g	250 g
Mexican Style Spice Mix	2 sachets	4 sachets
Baby Potatoes	500 g	1000 g
Chipotle Paste	1 sachet	2 sachets
Creme Fraiche	65 g	110 g
Black Beans	1 pack	2 packs
Stock	1 sachet	2 sachets
Scallion	1 unit	2 units
Diced Irish Chicken Breast	520 g	1040 g

Nutrition

for uncooked ingredient	Recipe 1	
	Per 100g	Per 100g
Energy (kJ/kcal)	381.6 kJ/ 91.2 kcal	392 kJ/ 94 kcal
Fat (g)	1.7 g	1.6 g
Sat. Fat (g)	0.9 g	0.8 g
Carbohydrate (g)	10.9 g	9.3 g
Sugars (g)	2.1 g	1.8 g
Protein (g)	6.8 g	9.4 g
Salt (g)	0.4 g	0.3 g

See site or app for detailed nutritional info.

Allergens

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

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Roast the Potatoes

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Quarter the **potatoes** and pop them onto a lined baking tray.
- Drizzle with **oil** and season with **salt** and **pepper**. Rub the **oil** over the **potatoes**.
- Roast on the top shelf of the oven until fork tender, 25-35 mins. Turn the tray halfway through.
- Drain and rinse the **black beans** in a sieve.



Dish Up

- Once cooked, divide the **potatoes** between plates and top with the **chicken** and veg.
- Drizzle over the chipotle **creme fraiche**.
- Scatter the sliced **scallion** over the top.

TIP: If you're cooking for kids, you can serve the spicy sauce on the side instead.

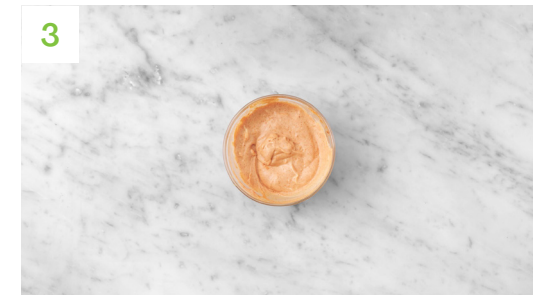
Enjoy!



Bake the Chicken

- Add **chicken, beans, tomatoes, tomato paste, stock, Mexican spice**, ½ tsp **sugar** (per 2P) and 25ml **water** (per 2P) to an oven dish.
- Toss everything with **salt, pepper** and a drizzle of **oil**.
- Bake in the middle of the oven until **chicken** is cooked through, 20-25 mins. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging. Chicken is cooked when no longer pink in the middle.

TIP: Notice a stronger smell from your chicken? This is normal due to packaging used to keep it fresh.



Finishing Touches

- Meanwhile, in small bowl, mix the **chipotle paste** with the **creme fraiche**.
- Trim and thinly slice the **scallion**.