



# Serrano Wrapped Chicken in Sage Butter

with broccolini and roast potatoes

Premium 40-45 mins

13



Chicken Breast



Serrano Ham



Grated Italian Style Hard Cheese



Baby Potatoes



Broccolini



Central American Style Spice Mix



Sage

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

## 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

## Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Serrano Ham	65 g	130 g
Grated Italian Style Hard Cheese	25 g	50 g
Baby Potatoes	400 g	800 g
Broccolini	150 g	300 g
Central American Style Spice Mix	1 sachet	2 sachets
Sage	10 g	20 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	379.5 g	100 g
Energy (kJ/kcal)	1564.8 kJ/ 374 kcal	412.3 kJ/ 98.6 kcal
Fat (g)	8.4 g	2.2 g
Sat. Fat (g)	3.9 g	1 g
Carbohydrate (g)	31.3 g	8.2 g
Sugars (g)	2.5 g	0.7 g
Protein (g)	42.1 g	11.1 g
Salt (g)	0.7 g	0.2 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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

Thumbs up or thumbs down?  
Head online or use the app to  
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## Roast the Potatoes

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Halve the **potatoes** lengthways (quarter any larger pieces). Pop them onto a lined baking tray.
- Drizzle with **oil**, season with **Central American spice mix**, **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 Broccolini

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **broccolini** and season with **salt** and **pepper**.
- Fry for 2-3 mins then add a splash of **water** and cover with a lid or some foil.
- Cook until the **broccolini** is tender, 4-5 mins.
- Once cooked, remove from the pan and cover to keep warm.



## Get Prepped

- Pick **sage leaves**.
- Trim the bottom 2cm from **broccolini**.
- Lay **chicken** on a chopping board. Place hand flat on top. **IMPORTANT:** Wash hands and equipment after handling raw chicken.
- Slice horizontally until there are 2cm left (don't cut all the way through). Open it up like a book.

**TIP:** Notice a stronger smell from your chicken? Don't worry, this is due to vacuum packing used to keep it fresh and is normal. It will still be delicious once cooked!



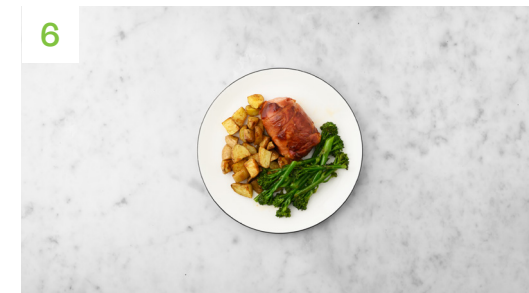
## Cook the Chicken

- Return the pan to medium-high heat with a drizzle of **oil**.
- Fry the **chicken**, seam-side down, until golden brown, 4-5 mins each side.
- Add a splash of **water**, cover and cook for 8-10 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Shift the **chicken** to one side of the pan. Add 3 tbsp **butter** (double for 4p) to the empty side and melt.
- Fry the **sage** in the **butter** until crispy, 2-3 mins. Baste the **chicken** in the **sage butter**.



## Wrap the Chicken

- Drizzle the **chicken** with **oil** and season lightly with **salt** and **pepper**.
- Divide the **cheese** between the **chicken breasts**, pressing down firmly so it adheres.
- Carefully roll the **chicken** up, encasing the filling.
- Wrap the **serrano ham** tightly around the **chicken**.



## Finish and Serve

- Serve the **serrano ham** wrapped **chicken** with the roast **baby potatoes** and pan-fried **broccolini** alongside.
- Drizzle any remaining **sage butter** over the **chicken**.

Enjoy!