

# Roast Chicken & Béarnaise Sauce

with Prosciutto-Thyme Potatoes & Lemony Greens

Grab your Meal Kit with this symbol



Half Chicken



Potato



Thyme



Prosciutto



Baby Broccoli



Silverbeet



Chives



Lemon




Béarnaise Sauce



Pine Nuts

Hands-on: 30-40 mins  
Ready in: 45-55 mins

Naturally gluten-free  
*Not suitable for Coeliacs*

 Eat me early

One bite of this tender roast chicken, accompanied with elegant sides: prosciutto-thyme potatoes and lemony greens, makes it clear why the simple things are hard to beat.

### Pantry items

Olive Oil, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
half chicken	1 packet	2 packets
butter*	20g	40g
potato	2	4
thyme	1 bunch	1 bunch
prosciutto	1 packet	2 packets
baby broccoli	1 bunch	2 bunches
silverbeet	1 bunch	2 bunches
chives	1 bunch	1 bunch
lemon	½	1
béarnaise sauce	1 packet (50g)	1 packet (100g)
pine nuts	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4637kJ (1108Cal)	538kJ (128Cal)
Protein (g)	94.9g	11g
Fat, total (g)	67g	7.8g
- saturated (g)	21.2g	2.5g
Carbohydrate (g)	30.3g	3.5g
- sugars (g)	5.7g	0.7g
Sodium (mg)	1348mg	156mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## Fancy a drop?

We recommend pairing this meal with Chardonnay or Pinot Noir



## Roast the chicken

Preheat the oven to **240°C/220°C fan-forced**. In a large frying pan heat a drizzle of **olive oil** over a medium-high heat. Season the **half chicken** on both sides with **salt** and **pepper**. Cook the **chicken**, skin-side down first, until browned, **4-5 minutes** each side. Add the **butter** to the pan and allow to melt. Transfer the **chicken** to a lined oven tray and pour over the melted **butter** from the pan. Roast until cooked through, **25-30 minutes**. When the **chicken** is cooked, cover to keep warm and set aside to rest.

**TIP:** Chicken cook times will vary depending on size, it's cooked through when it's no longer pink inside!



## Cook the greens

While the chicken is resting, return the frying pan to a medium-high heat with a small drizzle of **olive oil**. Add the **baby broccoli** and a generous splash of **water**. Cook, tossing, until tender, **3-4 minutes**. Add the **silverbeet** and cook until wilted, **1-2 minutes**. Add a generous squeeze of **lemon juice** to the **veggies** and season to taste.



## Bake the potato chunks

While the chicken is cooking, cut the **potato** into bite-sized chunks. Place the **potato**, **thyme** and a drizzle of **olive oil** on a lined oven tray. Season and toss to coat. Bake until tender, **20-25 minutes**. In the last **7 minutes** of cook time, remove the **potato** from the oven and lay the **prosciutto** slices across the potato. Return to the oven and bake until golden.



## Toss the potatoes

Roughly chop the cooked **prosciutto** and add back onto the tray with the **potato** and toss.



## Get prepped

While the potato is roasting, trim the ends of the **baby broccoli** and slice in half lengthways. Thinly slice the **silverbeet**. Finely slice the **chives**. Zest the **lemon** to get a generous pinch and slice into wedges. In a small bowl, combine the **béarnaise sauce**, **chives** and **lemon zest**. Set aside. Wipe out and return the frying pan to a medium-high heat. Add the **pine nuts** and toast, tossing, until golden, **3-4 minutes**. Transfer to a small bowl and set aside.



## Serve up

Slice the chicken in half. Divide the roast chicken, prosciutto-thyme potatoes and lemon greens between plates. Sprinkle over the pine nuts and drizzle with the béarnaise to serve.


## Enjoy!

# Easy ANZAC Biscuits

Grab your Meal Kit with this symbol



ANZAC Biscuit Mix

 Hands-on: **5-15 mins**  
Ready in: **15-25 mins**

ANZAC biscuits are an all-time Australian favourite and with our special biscuit mix you can make a batch with just a quick melt and stir! Sweet, golden and with the perfect amount of chewiness and crunch, enjoy this timeless treat that will win over your friends and family.

### Pantry items

Butter, Honey or Golden Syrup

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

## You will need

Two oven trays lined with baking paper

## Ingredients

	2 People	4 People
ANZAC biscuit mix	1 packet (310g)	1 packet (620g)
butter*	100g	200g
honey or golden syrup*	1 tbs	2 tbs

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	884kJ (211Cal)	2050kJ (491Cal)
Protein (g)	2.1g	4.8g
Fat, total (g)	11.8g	27.4g
- saturated (g)	8.1g	18.9g
Carbohydrate (g)	23.4g	54.5g
- sugars (g)	13.6g	31.6g
Sodium (mg)	200mg	465mg

The quantities provided above are averages only.

\*Nutritional information is based on 10-12 servings

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### Start the biscuits

Preheat the oven to **180°C/160°C fan-forced**. Place the **ANZAC biscuit mix** in a large bowl.



### Melt the butter & honey

In a medium bowl, place the **butter** and **honey** (or golden syrup) and microwave until melted, **1 minute**. Stir to combine.



### Combine the ingredients

Add the **butter-honey mixture** to the **biscuit mix**. Stir together until combined.



### Roll the biscuits

Roll tablespoons of **mixture** into balls and divide between two lined oven trays. Press down on the balls to flatten slightly.



### Bake the biscuits

Bake for **10-12 minutes** or until golden.



### Serve up

Transfer the biscuits to a large plate or platter for everyone to enjoy.

**Enjoy!**