



Roast Chicken & Creamy Peppercorn Sauce

with Prosciutto Greens & Pangrattato

Grab your Meal Kit
with this symbol



Half Chicken



Potato



Rosemary



Baby Broccoli



Green Beans



Prosciutto



Black Peppercorns



Panko Breadcrumbs



Light Cooking
Cream



Chicken-Style
Stock Powder



Hands-on: **25-35 mins**
Ready in: **45-55 mins**



Eat Me Early

Make your roast chicken dinner something special by whipping up some elegant sides to go with it. From the rich and silky sauce to the buttery mash and tender greens with a salty depth of flavour from the prosciutto, this dish brings the fancy restaurant vibes to your dining table.

Pantry items

Olive Oil, Milk, 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

Large frying pan · Oven tray lined with baking paper · Medium saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
half chicken	1 packet	2 packets
potato	2	4
rosemary	2 sticks	4 sticks
baby broccoli	1 bunch	2 bunches
green beans	1 small bag	1 medium bag
prosciutto	1 packet	2 packets
black peppercorns	½ packet	1 packet
milk*	2 tbs	4 tbs
butter*	40g	80g
panko breadcrumbs	½ medium packet	1 medium packet
light cooking cream	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5615kJ (1342Cal)	616kJ (147Cal)
Protein (g)	101.6g	11.1g
Fat, total (g)	82.9g	9.1g
- saturated (g)	34.4g	3.8g
Carbohydrate (g)	45.9g	5g
- sugars (g)	9.1g	1g
Sodium (mg)	1783mg	195mg

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 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 Viognier.

1



Cook 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. Cook the **half chicken**, skin-side down first, until browned, **4-5 minutes** each side. Transfer to a lined oven tray and roast until cooked through, **25-30 minutes**. Cover with foil to keep warm and set aside to rest for **5-10 minutes**.

TIP: Chicken is cooked through when it's no longer pink inside.

2



Get prepped

While the chicken is cooking, bring a medium saucepan of salted water to the boil. Peel the **potato** and cut into large chunks. Pick and finely chop the **rosemary**. Trim the **baby broccoli** and slice any larger stalks in half lengthways. Trim the **green beans**. Roughly chop the **prosciutto**. Crush the **black peppercorns** (see ingredients) with a pestle and mortar or in their sachet using a rolling pin.

3



Make the mash

Cook the **potato** in the boiling water until easily pierced with a fork, **12-15 minutes**. In the last **8 minutes** of cook time, place a colander on top, then add the **baby broccoli** and **green beans**. Cover with a lid and steam until tender, **7-8 minutes**. Transfer the **greens** to a medium bowl. Season to taste, then cover to keep warm and set aside. Drain the **potato** and return to the pan. Add the **milk** and **butter** and season generously with **salt**. Mash until smooth. Cover to keep warm.

4



Make the pangrattato

Wipe out the frying pan and return to a medium-high heat with a drizzle of **olive oil**. Cook the **panko breadcrumbs** (see ingredients), stirring, until golden brown, **3 minutes**. Add the **rosemary** and cook until fragrant, **1 minute**. Transfer to a small bowl. Season to taste. Set aside.

5



Cook the prosciutto & sauce

Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **prosciutto** until golden, **2-3 minutes**. Transfer to the bowl with the steamed **veggies**, tossing to combine. Return the frying pan to a medium heat. Add the **light cooking cream**, **chicken-style stock powder**, crushed **peppercorns** and any chicken resting juices. Stir to combine and simmer until thickened slightly, **1-2 minutes**.

6



Serve up

Cut the roast chicken in half. Divide the mash and prosciutto greens between plates. Pour over the creamy peppercorn sauce. Top with the chicken. Sprinkle with the pangrattato to serve.

Enjoy!

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