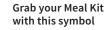


Roast Chicken Dinner & Rosemary Wedges

with Chorizo Green Beans & Truffle Mayonnaise

PUB BISTRO









Half Chicken

Aussie Spice





Potato

Rosemary





Green Beans





Mild Chorizo

Italian Truffle Mayonnaise







Pantry items
Olive Oil

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan \cdot Two oven trays lined with baking paper

Ingredients

| 3 | | | |
|-------------------------------|------------------|------------------|--|
| | 2 People | 4 People | |
| olive oil* | refer to method | refer to method | |
| half chicken | 1 packet | 2 packets | |
| Aussie spice blend | 1 medium sachet | 2 medium sachets | |
| potato | 2 | 4 | |
| rosemary | 1 stick | 2 sticks | |
| green beans | 2 medium packets | 4 medium packets | |
| garlic | 1 clove | 2 cloves | |
| mild chorizo | 1 packet | 2 packets | |
| Italian truffle mayonnaise | 1 packet | 2 packets | |

Nutrition

*Pantry Items

| Avg Qty | Per Serving | Per 100g |
|-------------------|------------------|----------------|
| Energy (kJ) | 5668kJ (1355Cal) | 589kJ (141Cal) |
| Protein (g) | 103.7g | 10.8g |
| Fat, total (g) | 90.3g | 9.4g |
| - saturated (g) | 25.6g | 2.7g |
| Carbohydrate (g) | 32.5g | 3.4g |
| - sugars (g) | 11.3g | 1.2g |
| Sodium (mg) | 2092mg | 218mg |
| Dietary Fibre (g) | 13.9g | 1.4g |
| | | |

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 beer?

We recommend pairing this meal with Pale Ale or Lager



Roast the chicken

- Preheat oven to 240°C/220°C fan-forced.
- Season half chicken on both sides with salt and pepper. In a large frying pan, heat a drizzle of olive oil over high heat. Add chicken, skin-side down first, and cook until browned, 4-5 minutes each side.
- Meanwhile, combine Aussie spice blend with a splash of water in a small bowl to form a thick paste.
- Transfer chicken to a lined oven tray, setting aside the frying pan with the residual chicken fat (it's used in step 2!).
- Brush chicken with the spice paste, then roast until cooked through, 25-30 minutes. When chicken is cooked, cover to keep warm and set aside to rest, 5-10 minutes.

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



Cook the chorizo

 When the wedges have 10 minutes cook time remaining, return frying pan to medium-high heat with a small drizzle of olive oil. Add chorizo and cook, tossing, until lightly golden,
 2-3 minutes.



Bake the wedges

- While the chicken is roasting, cut **potato** into wedges.
- Pick and roughly chop rosemary.
- Place wedges in the frying pan with the chicken fat. Sprinkle with rosemary and a pinch of salt, tossing to coat.
- Transfer to a second lined oven tray. Bake until tender, **20-25 minutes**.



Get prepped

- While the wedges are baking, trim green beans.
- · Finely chop garlic.
- · Roughly chop mild chorizo.



Add the green beans

- Add green beans and a generous splash of water. Cook, tossing regularly, until tender, 4-5 minutes.
- Add garlic and cook until fragrant, 1 minute.
 Season to taste.



Serve up

- · Carve chicken in half.
- Divide chicken, rosemary wedges and chorizo green beans between plates.
- · Pour any resting juices over the chicken.
- Serve with a dollop of Italian truffle mayonnaise. Enjoy!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate



Scan here if you have any questions or concerns