

# Roast Chicken Dinner & Rosemary Wedges

with Chorizo Green Beans & Truffle Mayonnaise

PUB BISTRO

Grab your Meal Kit with this symbol



Half Chicken



Aussie Spice Blend



Potato



Rosemary



Green Beans



Garlic



Mild Chorizo



Italian Truffle Mayonnaise

Prep in: 20-30 mins  
Ready in: 45-55 mins

 Eat Me Early

From the succulent, perfectly seasoned chook to the hand cut herbed wedges and chorizo-adorned green beans, this dish is reminiscent of your go-to pub-bistro meal, but better.

### 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 · Two oven trays lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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

\*Pantry Items

## Nutrition

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](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 beer?

We recommend pairing this meal with Pale Ale or Lager

## We're here to help!

Scan here if you have any questions or concerns



## 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**.



## 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.



## Get prepped

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



## 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!

## Rate your recipe

Did we make your tastebuds happy?

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