

Roast Chicken & Rosemary Bacon Stuffing

with Chat Potatoes, Honey Carrots, Green Beans & Red Wine Jus

WINTER SPECIAL

Grab your meal kit
with this number

28



Half Chicken



Chat Potatoes



Dutch Carrots



Garlic



Brown Onion



Rosemary



Bake-At-Home
Ciabatta



Diced Bacon



Green Beans



Red Wine
Jus



Parmesan Cheese

Prep in: 35-45 mins
Ready in: 50-60 mins

Tonight, savour every bite of this golden roasted chicken with its delicious rosemary and bacon stuffing. Just add some crisp and golden chat potatoes and sweet baby carrots to tie it all together.

Pantry items

Olive Oil, Honey

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
half chicken	1 packet	2 packets
chat potatoes	1 medium packet	1 large packet
Dutch carrots	1 bunch	2 bunches
honey*	drizzle	drizzle
garlic	2 cloves	4 cloves
brown onion	1	2
rosemary	2 sticks	4 sticks
bake-at-home ciabatta	1	2
diced bacon	1 medium packet	1 large packet
green beans	1 medium packet	2 medium packets
red wine jus	1 packet	2 packets
Parmesan cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5809kJ (1388Cal)	535kJ (127Cal)
Protein (g)	102.8g	9.5g
Fat, total (g)	61.7g	5.7g
- saturated (g)	19.9g	1.8g
Carbohydrate (g)	103.9g	9.6g
- sugars (g)	23.1g	2.1g
Sodium (mg)	1619mg	149mg
Dietary Fibre (g)	14.3g	1.3g

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.



Sear the chicken

- Preheat oven to **240°C/220°C fan-forced**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Season **half chicken** with a good pinch of **salt** and **pepper**.
- Sear **chicken**, skin-side down first, until browned, **4-5 minutes** each side. Transfer to a lined oven tray.



Cook the green beans

- While the stuffing is in the oven, trim **green beans**.
- Return frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **green beans**, tossing, until tender, **4-5 minutes**. Season with **salt** and **pepper** and transfer to a plate.



Roast the chicken & veggies

- While the chicken is searing, halve **chat potatoes**.
- Trim the green tops from **Dutch carrots** and scrub them clean (halve any thick carrots lengthways).
- On a second lined oven tray, add **chat potatoes** and **carrots**. Add a drizzle of **olive oil** to potatoes. Add a drizzle of the **honey** and **olive oil** to carrots. Season with **salt** and **pepper**.
- Roast both trays until the chicken is cooked through and the veggies are tender, **25-30 minutes**.
- Set **chicken** aside to rest for **5-10 minutes**.

TIP: Chicken cook times will vary depending on size. Chicken is cooked when it is no longer pink inside!



Heat the jus

- Return frying pan to medium-high heat. Add **red wine jus**, a splash of **water** and any **chicken resting juices**. Stir to combine and simmer until slightly reduced **1-2 minutes**.



Cook the stuffing

- While the veggies and chicken are roasting, finely chop **garlic** and **brown onion**.
- Pick and finely chop **rosemary**.
- Cut or tear **bake-at-home ciabatta** into small chunks.
- Return pan to medium-high heat with a drizzle of **olive oil**. Cook **onion**, **diced bacon** and **rosemary**, stirring occasionally, until starting to soften, **4-6 minutes**.
- Add **ciabatta** and **garlic**, tossing to combine, then remove from the heat. Transfer **stuffing** to a medium baking dish.
- While the chicken is resting, bake the **stuffing** until golden, **10-12 minutes**.



Serve up

- Carve chicken in half.
- Divide roast chicken and rosemary bacon stuffing between plates.
- Serve with the roasted veggies and green beans.
- Top green beans with **Parmesan cheese**.
- Pour over the red wine jus. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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