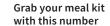


Roast Chicken & Rosemary Bacon Stuffing with Chat Potatoes, Honey Carrots, Green Beans & Red Wine Jus

WINTER SPECIAL









Half Chicken



Dutch Carrots





Brown Onion



Rosemary



Bake-At-Home Ciabatta





Green Beans



Parmesan Cheese



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 \cdot Two oven trays lined with baking paper \cdot 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
0 0 0	•	•
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.



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!



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.



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!

