

Mustard-Thyme Chicken & Chorizo Topping

with Asparagus, Oregano Potatoes & Almonds

Grab your Meal Kit with this symbol



Potato



Oregano



Garlic



Leafy Greens



Asparagus



Thyme



Lemon



Mild Chorizo



Garlic Aioli



Dijon Mustard




Chicken Breast



Flaked Almonds

Prep in: 30-40 mins
Ready in: 40-50 mins

 Eat Me Early

 Naturally Gluten-Free
Not suitable for coeliacs

A feast for the eyes and the tastebuds, this delectable plate of greens, chicken and chorizo is sure to put you in a good mood. Paired with fragrant oregano and thyme, and a delightful lemon aioli to bring everything together, you'll be savouring every bite.

Pantry items

Olive Oil

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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
oregano	1 bag	1 bag
garlic	2 cloves	4 cloves
leafy greens	1 medium bag	1 large bag
asparagus	1 bunch	2 bunches
thyme	1 bag	1 bag
lemon	½	1
mild chorizo	1 packet (135g)	2 packets (270g)
garlic aioli	1 packet (50g)	1 packet (100g)
Dijon mustard	1 packet	2 packets
chicken breast	1 small packet	1 large packet
flaked almonds	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3079kJ (736Cal)	475kJ (114Cal)
Protein (g)	59.4g	9.2g
Fat, total (g)	39.6g	6.1g
- saturated (g)	8.8g	1.4g
Carbohydrate (g)	34.1g	5.3g
- sugars (g)	6.1g	0.9g
Sodium (mg)	1296mg	200mg

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 Dry Riesling or Grüner Veltliner.



Roast the potato

Preheat oven to **220°C/200°C fan-forced**. Cut **potato** into bite-sized chunks. Pick **oregano** leaves and roughly chop. Place **potato** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until almost tender, **20-25 minutes**. Remove from oven, then sprinkle **oregano** over **potato**. Toss to coat, then return to the oven to roast until tender, a further **5 minutes**.

TIP: If your oven tray is crowded, divide the potato between two trays.



Get prepped

While potato is roasting, finely chop **garlic**. De-stem and roughly chop **leafy greens**. Trim woody ends of **asparagus**. Pick **thyme** leaves. Zest **lemon** to get a generous pinch, then slice into wedges. Roughly chop **mild chorizo**. In a small bowl, combine **garlic aioli**, **lemon zest** and a squeeze of **lemon juice**. Set aside.



Cook the chicken

In a medium bowl, combine **Dijon mustard**, **garlic**, **thyme** and a drizzle of **olive oil**. Season, then add **chicken breast**, turning to coat. In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chicken** until browned, **2 minutes** each side. Transfer to a second lined oven tray and bake until cooked through, **8-12 minutes** (depending on thickness). Set aside to rest.

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



Cook the chorizo topping

While chicken is baking, return frying pan to medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **chorizo**, stirring occasionally, until golden, **2-3 minutes**. Transfer to a small bowl.



Cook the veggies

Wipe out pan and return to medium-high heat with a drizzle of **olive oil**. Cook **asparagus** with a dash of **water**, tossing, until just tender, **4-5 minutes**. Add **leafy greens** and cook until softened, **1-2 minutes**. Season to taste.



Serve up

Slice mustard-thyme chicken. Divide chicken, oregano potatoes, asparagus and greens between plates. Top with chorizo and **flaked almonds**. Serve with lemon aioli and any remaining lemon wedges.

Enjoy!

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