



Roast Chicken & Sage Bacon Stuffing

with Roasted Veggies, Green Beans & Red Wine Jus

Grab your Meal Kit with this symbol



Half Chicken



Duck Fat



Chat Potatoes



Baby Carrots



Garlic



Brown Onion



Sage



Diced Bacon



Bake-At-Home Ciabatta



Green Beans



Red Wine Jus



Shaved Parmesan Cheese

Hands-on: **35-45 mins**
Ready in: **50-60 mins**

Eat Me Early

Tonight, savour every bite of this golden roasted chicken with its delicious sage and bacon stuffing. Just add some crisp and golden chat potatoes and sweet baby carrots to tie it all together. Then, for dessert, indulge in a deconstructed poached pear cheesecake for a decadent sweet finish!

Pantry items

Olive Oil, Honey

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 · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
half chicken	1 packet	2 packets
duck fat	1 packet	2 packets
chat potatoes	1 bag (400g)	1 bag (800g)
baby carrots	1 bunch	2 bunches
honey*	drizzle	drizzle
garlic	2 cloves	4 cloves
brown onion	1	2
sage	1 bag	1 bag
diced bacon	1 medium packet	1 large packet
bake-at-home ciabatta	1	2
green beans	1 bag (200g)	1 bag (400g)
red wine jus	1 packet	2 packets
shaved Parmesan cheese	1 packet (30g)	2 packets (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5658kJ (1352Cal)	536kJ (128Cal)
Protein (g)	101.5g	9.6g
Fat, total (g)	68.7g	6.5g
- saturated (g)	21.5g	2g
Carbohydrate (g)	74.5g	7.1g
- sugars (g)	21.4g	7.1g
Sodium (mg)	1432mg	136mg

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 the oven to **240°C/220°C fan-forced**. In a large frying pan, add drizzle of **olive oil** over a medium-high heat. Season the **half chicken** with **salt** and **pepper**. Add the **chicken**, skin-side down first, and cook, until browned, **4-5 minutes** each side. Transfer to a lined oven tray. In a small bowl, melt the **duck fat** in a microwave, **30 seconds**.



Roast the chicken & veggies

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

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



Cook the stuffing

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



Cook the green beans

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



Heat the red wine jus

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



Serve up

Slice the chicken. Top the green beans with the shaved Parmesan cheese. Divide the roast chicken and sage bacon stuffing between plates. Serve with the roasted veggies and green beans. Pour over the red wine jus.

Enjoy!



Deconstructed Poached Pear Cheesecake

with Thyme, Spiced Oat Crumble & Pecans

Grab your Meal Kit with this symbol



Pear



Thyme



Classic Oat Mix



Sweet Golden Spice Blend



Cream Cheese



Thickened Cream



Pecans

 Hands-on: **20-30 mins**
Ready in: **40-50 mins**

Forget what you know about cheesecake - this deconstructed version of poached pears, silky cream cheese and a spiced crumb come together in a beautiful blend that makes every bite an irresistible mix of sweet and spice and all things nice!

Pantry items

Olive Oil, Butter, Brown Sugar, White Sugar

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

Medium saucepan with a lid · Oven tray lined with baking paper · Electric beaters

Ingredients

	2 People	4 People
pear	2	4
butter*	70g	140g
water*	1 cup	2 cups
brown sugar*	¼ cup	½ cup
thyme	1 bag	1 bag
classic oat mix	½ packet	1 packet
sweet golden spice blend	½ sachet	1 sachet
cream cheese	½ packet	1 packet
thickened cream	½ medium packet	1 medium packet
white sugar*	1 tbs	2 tbs
pecans	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5400kJ (1290Cal)	1010kJ (241Cal)
Protein (g)	16.0g	3.0g
Fat, total (g)	90.1g	16.8g
- saturated (g)	53.9g	10.1g
Carbohydrate (g)	98.7g	18.4g
- sugars (g)	67.6g	12.6g
Sodium (mg)	684mg	128mg

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Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Peel and quarter the **pears**, then remove the core. In a small bowl, add the **butter** and microwave in **10 second** bursts or until melted.



Poach the pears

In a medium saucepan, combine the **water** and **brown sugar**. Bring to a boil over a medium-high heat, add the **pear** and whole **thyme** sprigs, then reduce the heat to medium. Cover with a lid. Simmer, turning the pear occasionally, until tender, **20-25 minutes**. Remove from the heat.



Bake the spiced oat crumble

While the pear is poaching, combine the **classic oat mix** (see ingredients), **sweet golden spice blend** (see ingredients) and melted **butter** in a bowl. Stir until well combined, then evenly spread the **crumble** onto one side of a lined oven tray. Bake until golden, **4-6 minutes**. Set aside to cool.

TIP: Be sure not to spread to crumb too far apart to prevent it from burning quickly.



Whisk the cream cheese

While the crumble is cooling, add the **cream cheese** to a medium bowl and beat, using electric beaters until smooth, **1-2 minutes**. Add the **thickened cream** (see ingredients) and **white sugar** and beat until well combined and smooth, **1-2 minutes**.



Make the caramel

Remove the **pears** from the poaching liquid and return the pan to a high heat. Bring the **poaching liquid** to the boil, and cook until light golden brown and reduced to a caramel, **3-5 minutes**. Remove from the heat and set aside to cool slightly. Remove **thyme** sprigs.

TIP: Watch the caramel carefully so it doesn't burn!



Serve up

Roughly chop the **pecans**. Divide the cream cheese mixture between bowls. Top with the poached pears, some of the spiced oat crumble and pecans. Drizzle over the caramel to serve.

TIP: Store any remaining crumble in an airtight container.

Enjoy!