



Roasted Chicken Dinner

with Creamy Mash, Root Veg and Pull-Apart Cheesy Bread

Special 45 Minutes



Spatchcock Chicken



Sub Roll



Chicken Demi-Glace



Cornstarch



Garlic Puree



Mozzarella Cheese, shredded



Russet Potato



Cream Cheese



Chicken Salt



Parsley



Carrot



Parsnip

HELLO CHICKEN SALT

This beloved Aussie mix adds big umami flavour to everything it touches!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, vegetable peeler, colander, measuring spoons, potato masher, serrated knife, silicone brush, medium pot, parchment paper, 2 small bowls, measuring cups, whisk, large pot, paper towels

Ingredients

	2 Person	4 Person
Spatchcock Chicken*	½	1
Sub Roll	2	4
Chicken Demi-Glace	2	4
Cornstarch	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Russet Potato	460 g	920 g
Cream Cheese	2 tbsp	4 tbsp
Chicken Salt	1 tbsp	2 tbsp
Parsley	7 g	14 g
Carrot	170 g	340 g
Parsnip	180 g	360 g
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



Roast chicken

Pat **chicken** dry with paper towels. Sprinkle **half the chicken salt** all over **chicken**, then season with **¼ tsp salt** (dbl for 4 ppl) and **pepper**. Transfer **chicken** to a parchment-lined baking sheet, then drizzle **1 tbsp oil** (dbl for 4 ppl) over top. Roast in the **middle** of the oven until **chicken** is golden-brown and cooked through, 35-40 min (45-50 min for 4 ppl).**



Make gravy

While **potatoes** boil, heat a medium pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **remaining garlic puree**. Cook, stirring often, until fragrant, 1 min. Whisk together **1 cup water** (dbl for 4 ppl), **chicken demi-glace**, **remaining chicken salt** and **cornstarch** in a small bowl until well combined. Pour **mixture** into the pot with **garlic**. Cook, stirring often, until **gravy** thickens slightly, 4-6 min. Cover with a lid to keep warm. Set aside.



Roast root veggies

While **chicken** roasts, peel **carrot** and **parsnip**, then slice both into ½-inch rounds. Add **carrots**, **parsnips**, **half the garlic puree** and **1 tbsp oil** (dbl for 4 ppl) to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **top** of the oven, stirring halfway through, until golden-brown, 20-22 min. Once **veggies** are tender, transfer to a plate and cover to keep warm. (**NOTE:** Keep the parchment-lined baking sheet to use again in step 5!)



Make pull-apart cheesy bread

Roughly chop **parsley**. Using a serrated knife, make 8 cuts width-wise across **each roll**, leaving ¼-inch intact at the bottom. Add **mozzarella** and **half the parsley** to another small bowl. Season with **salt** and **pepper**, then stir to combine. Stuff each cut with **mozzarella mixture**. Brush **½ tbsp oil** over **each roll**, then transfer **rolls** to the same parchment-lined baking sheet (from step 2). Bake in the **top** of the oven until **mozzarella** melts and **rolls** are warmed through, 5-6 min.



Make creamy mash

Peel, then cut **potatoes** into 1-inch pieces. Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat. Mash **cream cheese**, **1 tbsp butter** and **¼ cup milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**. Cover to keep warm. Set aside.



Finish and serve

Carve **chicken**. Whisk any **juices** from the baking sheet into the pot with **gravy**. Divide **chicken**, **roasted root veggies**, **creamy mash** and **pull-apart cheesy bread** between plates. Sprinkle **veggies** with **remaining parsley**. Spoon **gravy** over **mash**.

Dinner Solved!