



Herby Roasted Chicken

with Honey-Mustard Brussels Sprouts and Garlicky Smashed Potatoes

Special

45 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to add pork ribs, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Spatchcock Chicken



BBQ Pork Ribs, fully cooked



Brussels Sprouts



Parsley and Thyme



Honey



Dijon Mustard



Yellow Potato



Garlic, cloves



Zesty Garlic Blend



Cream



All-Purpose Flour



Chicken Broth Concentrate



Shallot

HELLO THYME

This woody herb packs a fragrant and savoury punch!

Start here

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

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

2 Baking sheets, colander, measuring spoons, potato masher, silicone brush, small pan, large bowl, parchment paper, small bowl, measuring cups, whisk, large pot, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Spatchcock Chicken* | 550 g | 1100 g |
| BBQ Pork Ribs, fully cooked | 728 g | 1456 g |
| Brussels Sprouts | 227 g | 454 g |
| Parsley and Thyme | 14 g | 21 g |
| Honey | 1 tbsp | 2 tbsp |
| Dijon Mustard | 1 tbsp | 2 tbsp |
| Yellow Potato | 400 g | 800 g |
| Garlic, cloves | 4 | 8 |
| Zesty Garlic Blend | 1 tbsp | 2 tbsp |
| Cream | 56 ml | 113 ml |
| All-Purpose Flour | 1 tbsp | 2 tbsp |
| Chicken Broth Concentrate | 2 | 4 |
| Shallot | 50 g | 100 g |
| Unsalted Butter* | 4 tbsp | 8 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook chicken and pork ribs to a minimum internal temperature of 74°C/165°F and 71°C/160°F, respectively, 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.



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Cook chicken

- Strip $\frac{1}{2}$ **tbsp** (1 **tbsp**) **thyme leaves** from stems, then finely chop.
- Roughly chop **parsley**.
- Add **thyme, parsley, Zesty Garlic Blend** and **1 tbsp** (2 **tbsp**) **oil** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Arrange **chicken** on a parchment-lined baking sheet, skin-side up. Brush with **herb mixture**.
- Roast in the **bottom** of the oven, switching to the **top** halfway through, until golden-brown and cooked through, 30-35 min.** (**NOTE:** For 4 ppl, cook for 40-45 min.)



Finish potatoes

- Meanwhile, heat a small pan over medium heat.
- When hot, add **2 tbsp** (4 **tbsp**) **butter** and **half the garlic**. Cook, stirring often, until **garlic** is fragrant, 1-2 min. Add **cream**, then stir to combine. Remove from heat.
- Drain and return **potatoes** to the same pot, off heat.
- Roughly mash **garlic butter-cream mixture** into **potatoes**, until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.
- Cover with a lid to keep warm.



Prep veggies and start potatoes

- Meanwhile, peel, then mince or grate **garlic**.
- Peel, then cut **shallot** into $\frac{1}{4}$ -inch pieces.
- Halve **Brussels sprouts** (if larger, quarter them).
- 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.



Make gravy

- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 **tbsp**) **butter**, then **shallots** and **remaining garlic**. Cook, stirring often, until **shallots** soften, 1-2 min.
- Sprinkle **flour** over **shallots**. Cook, stirring often, until **shallots** and **garlic** are coated, 1-2 min.
- Add **broth concentrates** and **1 cup** (2 **cups**) **water**. Bring to a boil.
- Once boiling, reduce heat to medium. Season with **salt** and **pepper**, to taste. Cook, stirring often, until **gravy** thickens, 2-3 min.



Roast Brussels sprouts

- Meanwhile, combine **honey, Dijon, 1 tbsp** (2 **tbsp**) **warm water** and **1 tbsp** (2 **tbsp**) **oil** in a large bowl.
- Add **Brussels sprouts**. Season with **salt** and **pepper**, to taste, then toss to coat.
- Arrange **Brussels sprouts** on another parchment-lined baking sheet.
- Roast in the **middle** of the oven, until golden-brown and tender, 16-20 min.



Finish and serve

- Carve **herby roasted chicken**.
- Whisk **any juices** from the baking sheet into the pan with **gravy**.
- Divide **chicken, roasted Brussels sprouts** and **smashed potatoes** between plates.
- Spoon **gravy** over **chicken** and **smashed potatoes**.

If you've opted to add **pork ribs**, when **Brussels sprouts** are done, transfer them to a plate. Remove **ribs** from packaging. Line the same baking sheet with foil and arrange **ribs**, then brush **BBQ sauce** all over. Roast in the **middle** of the oven until warmed through, 12-14 min.** Divide **ribs** between final plates.

Dinner Solved!