



# Chicken & Creamy Chive Sauce

with Oven-Baked Potato Chips & Garlic Greens

Grab your Meal Kit  
with this symbol



Potato



Broccoli



Garlic



Chives



Chicken Breast



Baby Spinach  
Leaves




Pure Cream



Chicken Stock

 Hands-on: **30-40 mins**  
Ready in: **35-45 mins**

 Eat me early

With their delicate onion flavour and vibrant colour, chives make a sauce sing! This creamy chive sauce on seared chicken breast is packed with flavour, and with baked potato chips and garlicky veggies on the side, it makes a meal everyone will love.

**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

Oven tray lined with baking paper  
Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
broccoli	1 head	2 heads
garlic	½ clove	1 clove
chives	1 bunch	1 bunch
chicken breast	1 packet	1 packet
baby spinach leaves	1 bag (60g)	1 bag (120g)
pure cream	½ bottle (150ml)	1 bottle (300ml)
chicken stock	½ sachet	1 sachet

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	2860kJ (684Cal)	474kJ (113Cal)
Protein (g)	48.0g	7.9g
Fat, total (g)	39.6g	6.6g
- saturated (g)	20.8g	3.5g
Carbohydrate (g)	29.6g	4.9g
- sugars (g)	3.8g	0.6g
Sodium (mg)	177mg	29mg

### Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### 1. Bake the chips

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm chips. Place the chips on an oven tray lined with baking paper. **Drizzle** with **olive oil**, season with a **pinch of salt** and **pepper** and toss to coat. Bake until tender, **25-30 minutes**.

**TIP:** Cut the potato to the correct size so it cooks in the allocated time.



### 2. Get prepped

While the chips are baking, cut the **broccoli** into small florets, then roughly chop the stalk. Finely chop the **garlic** (see ingredients list), or use a garlic press. Finely chop the **chives**.



### 3. Cook the chicken

Place your hand flat on top of each **chicken breast** and use a sharp knife to slice through horizontally to make two thin steaks. In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Season the **chicken** on both sides with **salt** and **pepper**. Add the **chicken** to the pan and cook until cooked through, **3-5 minutes** each side (depending on thickness). Transfer to a plate and cover to keep warm.

**TIP:** If your pan is getting crowded, cook in batches for the best results!



### 4. Cook the garlic greens

Return the frying pan to a medium-high heat with a **drizzle of olive oil** if needed. Add the **broccoli**, season with **salt** and **pepper** and cook, stirring, until just tender, **6-7 minutes**. Add the **baby spinach leaves** and **garlic** and cook until wilted and fragrant, **1 minute**. Transfer to a plate.

**TIP:** Add a dash of water to the pan to help speed up the cooking process.



### 5. Make the sauce

Return the frying pan to a medium-low heat and add the **pure cream** (see ingredients list), **chives** and **chicken stock** (1/2 sachet for 2 people / 1 sachet for 4 people). Cook, scraping up any meaty bits from the pan, until slightly thickened, **5-6 minutes**. Season to taste.

**TIP:** Add any chicken resting juices to the sauce for extra flavour!



### 6. Serve up

Thinly slice the chicken. Divide the chicken, potato chips and garlic greens between plates. Drizzle the creamy chive sauce over the chicken.

### Enjoy!