



Product Spotlight: Beetroot


Beetroot comes in purple, white or golden varieties, and is rich in vitamins and antioxidants. This versatile vegetable can be eaten raw or cooked.



Caraway Chicken with Grazing Platter

This caraway chicken and grazing platter is a dinner that has something for everyone! Tender boiled herby potatoes, vinegary beetroot, lemon ricotta and caraway chicken schnitzels.

 25 minutes

 2 servings

 Chicken

19 May 2023

Switch it up!

Toss the potatoes in oil and seasoning and roast them in the oven until golden and crispy to switch it up.

Per serve: **PROTEIN** 57g **TOTAL FAT** 56g **CARBOHYDRATES** 85g

FROM YOUR BOX

MEDIUM POTATOES	2
LEMON	1
RICOTTA	1 tub
TINNED BEETROOT	450g
CHICKEN SCHNITZELS	300g
LEBANESE CUCUMBER	1
WATERCRESS	1 sleeve

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, caraway seeds, dried tarragon

KEY UTENSILS

large frypan, saucepan

NOTES

Boil kettle and cover the potatoes with hot water to speed up the cooking process.



1. BOIL THE POTATOES

Roughly chop potatoes. Place in a saucepan and cover with water (see notes). Cover and bring to a boil. Simmer for 10–15 minutes until tender. Drain and return to saucepan.



2. PREPARE THE RICOTTA

Zest lemon (halve lemon and reserve). Add to a bowl along with ricotta, **1/2 tbsp olive oil, salt and pepper**. Mix to combine.



3. DRESS THE BEETROOT

Add **2 tbsp olive oil** and juice from 1/2 lemon to a bowl. Wedge beetroot and add to bowl. Toss to combine. Season to taste with **salt and pepper**.



4. COOK THE CHICKEN

Heat a frypan over medium–high heat with **oil**. Coat chicken with **oil, 1 tsp caraway seeds, salt and pepper**. Add to pan and cook for 4–5 minutes each side until cooked through.



5. TOSS THE POTATOES

Add **1 1/2 tbsp olive oil, 1 tsp tarragon** and juice from remaining lemon to potatoes. Toss to combine and season to taste with **salt and pepper**.



6. FINISH AND SERVE

Dice cucumber and trim watercress. Serve all of the elements tableside as a grazing platter.



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