




### Product Spotlight: Chives


Any leftover chives are delicious in a breakfast omelette! Wrap your chives in a damp paper towel or kitchen towel and store them in a plastic bag or container to prevent them from dehydrating.




## Honey Lime Chicken with Salsa

Chicken thigh fillets roasted with a honey lime marinade until sticky, with sweet potato and a fresh colourful avocado salsa.

 35 minutes

 4 servings

 Chicken

## Switch it up!

*You can coat the chicken with some Mexican spices to change the flavour of this dish!*

Per serve: **PROTEIN** 24g **TOTAL FAT** 36g **CARBOHYDRATES** 61g

## FROM YOUR BOX

SWEET POTATO	800g
RED ONION	1
CHICKEN THIGH FILLETS	600g
LIME	1
HONEY SHOTS	2
AVOCADO	1
RED CAPSICUM	1
LEBANESE CUCUMBERS	2
CHIVES	1 bunch

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, soy sauce, sweet chilli sauce

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can use honey, maple syrup or sugar in the dressing if you don't want sweet chilli sauce.

1 tbsp sesame oil can also be used instead of olive oil for extra flavour.



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### 1. PREPARE THE VEGETABLES

Set oven to 220°C.

Cut sweet potato into 4-5cm pieces. Wedge onion. Toss on a lined oven tray with **oil, salt and pepper**.



### 2. ADD THE CHICKEN

Coat chicken with lime zest, **1 tbsp soy sauce, 2 tbsp oil** and honey. Add to tray and roast for 25-30 minutes until cooked through.



### 3. PREPARE THE DRESSING

Whisk together 1/2 lime juice (wedge remaining), **1 tbsp sweet chilli sauce, 1 tbsp soy sauce** and **2 tbsp olive oil** (see notes). Set aside.



### 4. PREPARE THE SALSA

Dice avocado, capsicum and cucumbers. Slice chives. Toss together.



### 5. FINISH AND SERVE

Top chicken tray bake with salsa. Spoon over dressing to taste and serve with lime wedges.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

