



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Smoked chicken

Free-range, nitrate-free chicken from Manjimup WA. Naturally smoked using wood chips for a mild, smokey taste!

MANJIMUP
holly smoke
Wood & Smoke Artisans
HAND CRAFTED GOURMET

4 Giant Cheesy Rosti with Smokey Chicken

Crispy on the outside, soft in the middle, and a rich, cheesy flavour — these giant rostis are a guaranteed family hit! Loaded with sweet barbecue sauce, smokey chicken and fresh veggies to serve.

 35 minutes

 2 servings

 Chicken

11 June 2021

Speed it up

*Instead of hand-grating the potatoes
and pumpkin, use a food processor!*

FROM YOUR BOX

BUTTERNUT PUMPKIN	1/2 *
POTATOES	400g
SPRING ONIONS	2 *
GRATED CHEDDAR CHEESE	1/2 packet *
SMOKED CHICKEN	1 packet (250g)
ROASTED CAPSICUM STRIPS	1/2 tub (50g) *
BARBECUE SAUCE	1/2 bottle *
CONTINENTAL CUCUMBER	1/2 *
CHERRY TOMATOES	1/2 bag (100g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried (or fresh) rosemary

KEY UTENSILS

oven tray, grater

NOTES

If preferred, you can also make around 6-8 smaller rostis, or 1 larger traybake version.

For extra flavour, add some fresh herbs or chilli in the topping.



1. MAKE THE ROSTI MIX

Set oven to 250°C.

Peel and grate pumpkin and grate potatoes onto a tea towel and squeeze out excess liquid. Slice spring onions (reserve the green tops for step 5). Mix together in a bowl with 1/2 the cheese, 1/2 tsp rosemary, 1 1/2 tbsp oil, salt and pepper.



2. BAKE THE ROSTIS

Line an oven tray and divide mixture into 4 large rostis (see notes). Place into the oven and cook for 15 minutes, then see step 4.



3. PREPARE CHICKEN

Shred or slice chicken and mix with remaining cheese, drained capsicum strips and 2 tbsp barbecue sauce.



4. TOP THE ROSTIS

Divide chicken mixture over the rostis. Return to oven for 10 minutes.



5. PREPARE FRESH TOPPING

Halve and deseed cucumber (deseeding is optional). Thinly slice and mix with halved or wedged cherry tomatoes and reserved spring onion tops (see notes).



6. FINISH AND PLATE

Serve rostis on plates, topped with fresh salad and with extra barbecue sauce on the side.

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**

