



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: CHIVES

Chives are related to onion, spring onion and garlic, but have a milder taste and much smaller size. They pair well with fish, potatoes and salads.



3. ROASTED GREEK CHICKEN

WITH WEDGES AND SALAD

 35 Minutes

 2 Servings

Look forward to this warming roasted Greek chicken, served with golden potato wedges, garden salad, and a homemade dressing.

FROM YOUR BOX

MEDIUM POTATOES	3
GARLIC CLOVES	2
CHICKEN BREAST FILLET (SKIN ON)	300g
CHIVES	1/2 bunch *
TOMATO	1
RED CAPSICUM	1/2 *
CONTINENTAL CUCUMBER	1/2 *
FESTIVAL LETTUCE	1
GREEN OLIVES	1/2 tub *

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, dried oregano, lemon pepper (see notes), red wine vinegar

KEY UTENSILS

oven tray, oven dish

NOTES

If you don't have lemon pepper, use regular pepper. Optionally, add a dash of fresh lemon zest as well!

For a warmer dish, add the tomato and capsicum to the tray with the potatoes to roast.

Add 1/3 tsp of honey or sugar of choice for a sweeter dressing.



1. ROAST THE WEDGES

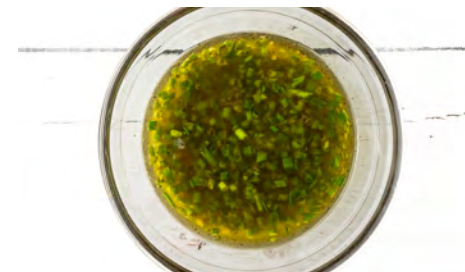
Set oven to 220°C.

Wedge potatoes and toss on a lined oven tray with **oil, 1 tsp oregano, 1/2 tsp lemon pepper and salt**. Cook for 20-25 minutes until golden (see notes).



2. COOK THE CHICKEN

Crush **1** garlic clove, mix with **1/2 tsp oregano, 1/2 tsp lemon pepper and 1/2 tbsp oil**. Slash the chicken in 3-4 places and rub with oil. Place on oven tray next to potatoes for 20-25 minutes or until cooked through.



3. MAKE THE DRESSING

Whisk together remaining crushed garlic clove, chopped chives, **1 1/2 tbsp olive oil, 1 tbsp vinegar, salt and pepper** (see notes).



4. MAKE THE SALAD

Dice tomato, capsicum and cucumber. Wash and roughly chop lettuce. Toss in a bowl with olives.



5. FINISH AND PLATE

Slice chicken and plate with wedges and salad. Serve dressing on the side.

How did the cooking go? We'd love to know - help us by sharing your thoughts!
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

