



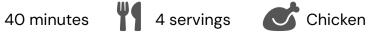


Rosemary Chicken

with Parmesan Roasted Potatoes

Chicken chops roasted with fresh rosemary, cherry tomatoes, red onion and whole garlic cloves, served with crispy roasted baby potatoes.







Spice it up!

Add dried chilli flakes to cheese mix to roast potatoes. You can serve this dish with a garlic yoghurt sauce, whipped feta or your favourite dip.

PROTEIN TOTAL FAT CARBOHYDRATES

50g

FROM YOUR BOX

BABY POTATOES	800g
GARLIC CLOVES	3
RED ONION	1
ROSEMARY	2 sprigs
CHERRY TOMATOES	400g
CHICKEN CHOPS	1kg
GRADA PANDANO CHEESE	150g

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

oven dish, saucepan, oven tray, kettle

NOTES

You can wrap your garlic cloves in foil to help prevent them from burning.

Once cheese is sprinkled on oven tray, do not touch - don't try to spread it.





1. BOIL THE POTATOES

Set oven to 220°C and boil kettle.

Halve **potatoes** and add to a saucepan. Cover with **hot water** and simmer for 10 minutes until tender. Drain well.



2. PREPARE THE VEGETABLES

Coat garlic well with oil (see notes). Wedge onion and finely chop rosemary leaves. Add garlic, onion and tomatoes to a lined oven dish, toss with oil, 1/2 rosemary, salt and pepper.



3. ADD THE CHICKEN

Slash **chicken** in 3-4 places. Coat with **oil**, remaining rosemary, **salt and pepper**. Place on top of vegetables and roast for 30-35 minutes or until cooked through.



4. ROAST THE POTATOES

Grate cheese and add to a bowl with 1 1/2 tsp smoked paprika and pepper, mix to combine. Spread mix evenly on a lined oven tray (see notes). Press potatoes, cut side down, firmly into cheese. Drizzle with oil, salt and pepper. Roast for 15-20 mins until potatoes and cheese crust are golden.



5. FINISH AND SERVE

Serve roasted vegetables, rosemary chicken and potatoes tableside.

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



