



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Thyme

To quickly remove thyme leaves – place your fingers at the bottom of the stem, hold upside down and firmly slide the leaves down.



1 Thyme Chicken with Potato Salad

Chicken tenderloins marinated with honey and thyme, cooked until golden and served alongside a simple potato salad.

 20 minutes

 2 servings



 Chicken

7 January 2022

Make it your own!

You can add hard boiled eggs, crispy bacon or capers to the potato salad, if you have some!

FROM YOUR BOX

BABY POTATOES	500g
RAW HONEY SHOT	1
THYME	1 packet
CHICKEN TENDERLOINS 	300g
CELERY STALK	1
SUGAR SNAP PEAS	1 bag (150g)
BABY COS LETTUCE	1
DIP OR NATURAL YOGHURT	1 tub
 VEGGIE SAUSAGES	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper


KEY UTENSILS

kettle, saucepan, frypan or griddle pan

NOTES

If you don't have a non-stick pan you can line the base of the frypan or griddle pan with baking paper to prevent the chicken from sticking.

If you are using yoghurt you can add 1/4 tsp smoked paprika or curry powder to add flavour! If you have any spare thyme leaves or grated parmesan cheese you can also stir some in.

 **VEG OPTION** – Ingredients are replaced with vegetarian alternatives – follow the cooking instructions as directed.



1. COOK THE POTATOES

Boil the kettle. Halve potatoes and place in a saucepan, cover with hot water and boil for 12 minutes until tender. Drain and cool under cold running water.



2. PREPARE THE CHICKEN


Meanwhile, whisk honey with 1/2 tbsp thyme leaves, **2 tbsp olive oil, salt and pepper** in a large bowl. Toss in chicken to coat.

 **VEG OPTION** – Skip this step.



3. COOK THE CHICKEN

Heat a frypan or griddle pan over medium heat (see notes). Cook chicken for 4-5 minutes each side or until cooked through.

 **VEG OPTION** – Coat veggie sausages with oil. Cook in a frypan/griddle pan or BBQ over medium-high heat for 5-6 minutes until warmed through.



4. PREPARE THE SALAD

Slice celery, trim and halve sugar snap peas. Add to a large salad bowl.

Wedge and rinse lettuce. Set aside.




5. TOSS THE SALAD

Add cooked potatoes and 1/2 the dip or yoghurt to salad bowl (see notes). Toss to combine.



6. FINISH AND SERVE

Arrange wedged lettuce on a platter with potato salad and chicken tenderloins. Garnish with extra thyme leaves to taste.

 **VEG OPTION** – Add veggie sausages to platter with lettuce and potato salad. Garnish with thyme leaves.

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

