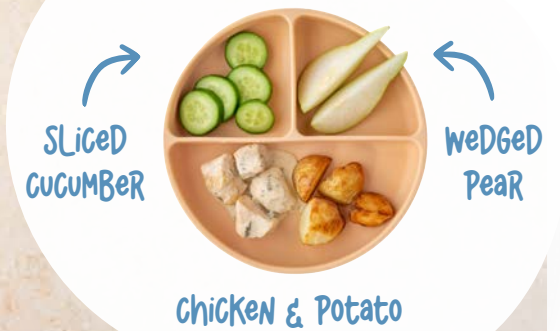


for the  
little ones

# CREAMY tARRAGON chicken

Tender rosemary chicken with crunchy potatoes, fresh salad, and a creamy tarragon sauce for dipping or pouring.



35 Minutes



2 Servings



Chicken

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## FROM YOUR BOX

BABY POTATOES	500g
GEM LETTUCE	3-pack
LEBANESE CUCUMBER	1
PEAR	1
CHICKEN SCHNITZELS	300g
ROSEMARY	1 sprig
GARLIC CLOVE	1
TARRAGON HERB MIX	1 packet
SOUR CREAM	1 tub

## FROM YOUR PANTRY

oil/butter for cooking, salt, soy sauce

## COOKING TOOLS

oven tray, large frypan

Slice the chicken and add to the sauce for the last 1–2 minutes to soak up the creamy tarragon flavour and stay juicy.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

*Tarragon Herb Mix: dried tarragon, dried rosemary and garlic powder*



### 1. Roast the Potatoes

Set oven to 220°C.

Quarter (or wedge) **baby potatoes**. Toss on a lined oven tray with **oil and salt**. Roast for 25–30 minutes or until golden and crispy.

**tip** Use a herb to flavour the potatoes such as fresh or dried thyme.



### 4. Grill the Chicken

Heat the BBQ or a frypan over medium-high heat. Cook **chicken** for 3–4 minutes each side, until golden and cooked through. Set aside to rest.



### 2. Prepare the Salad

Trim and rinse **lettuce**, cut into quarters. Slice **cucumber** and **pear**. Arrange in a serving bowl.

**tip** Chop lettuce and toss everything into a salad if you like! Drizzle with your favourite dressing.



### 5. Make the Sauce

Melt **1 tbsp oil/butter** in a frypan over medium heat. Add **1 crushed garlic clove, tarragon herb mix, sour cream, 1–2 tbsp water**, and **1/2–1 tsp soy sauce**. Simmer for 2–3 minutes, stirring, until slightly thickened. Season with **salt and pepper**.



### 3. Season the Chicken

Toss **chicken schnitzels** with **oil**, finely chopped **fresh rosemary, salt**, and **pepper**.



### 6. Finish and Serve

Thickly slice the **grilled chicken**. Serve with **crispy potatoes, sauce** and **side salad**.

**tip** Add any resting juices from the chicken into the sauce for extra flavour.