



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Orange


Did you know there are more than 600 varieties of oranges! They are rich in vitamin C and the peel is often used in cleaning to remove grease or oil spots.



B2 Orange Chicken with Wedges and Chive Dipping Sauce

Chicken breast fillets roasted with orange zest, served alongside herby wedges, chive and yoghurt dipping sauce and a fresh leaf salad.

 30 minutes

 2 servings

 Chicken

3 June 2022

Change the sauce!

You can stir some pesto or chutney through the yoghurt sauce for a different flavour!

FROM YOUR BOX

MEDIUM POTATOES	3
CHICKEN BREAST FILLET	300g
ORANGE	1
LEBANESE CUCUMBER	1
BABY LEAVES AND BEETROOT	1 bag (180g)
CHIVES	1 bunch
GARLIC CLOVE	1
NATURAL YOGHURT	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, ground coriander

KEY UTENSILS

oven tray

NOTES

If your oven doesn't reach 250°C you can cook this dish at 220°C instead. Increase the cook time until chicken is cooked through and potatoes are golden.

You can toss any leftover sliced chives through the salad or keep to stir through softened butter.



1. ROAST CHICKEN & WEDGES

Set oven to 250°C (see notes). Wedge potatoes. Toss with **1 tsp oregano, oil, salt and pepper** on a lined oven tray. Cut chicken in half. Coat with 1/2 tsp orange zest, **1 tsp coriander, oil, salt and pepper**. Place on tray skin side up. Roast for 20–25 minutes or until cooked through.



4. FINISH AND SERVE

Divide salad, wedges and chicken among plates. Serve with chive sauce for dipping.



2. PREPARE THE SALAD

Slice cucumber into crescents. Slice orange. Toss together with baby leaves and beetroot. Set aside.



3. MAKE THE CHIVE SAUCE

Slice chives (use to taste) and crush 1/2 garlic clove (see notes). Mix together with yoghurt, **1 tbsp olive oil, salt and pepper**.

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**

