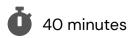


### **Product Spotlight:** Lemon

When zesting lemons, you want to make sure and only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, as this is quite bitter.

## Peri Peri Chicken Traybake

An all-in-one traybake packed with flavour! Peri Peri spiced chicken Marylands roasted with baby potatoes, cherry tomatoes, onion and capsicum, finished with lemon and parsley and served with aioli.









Stretch the dish!

You can stretch the dish to feed extra or to enjoy for lunch the next day. Serve with flatbreads or a side salad, or add vegetables such as zucchini and sweet potato to the traybake.

28 July 2023

#### FROM YOUR BOX

CHICKEN MARYLANDS	2-pack
LEMON	1
PERI PERI SPICE MIX	1 packet
BABY POTATOES	300g
YELLOW CAPSICUM	1
SHALLOT	1
CHERRY TOMATOES	1 packet (200g)
PARSLEY	1 packet
AIOLI	100g

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

large oven tray

#### NOTES

**Peri peri spice mix ingredients**: smoked paprika, ground coriander, dried oregano, brown sugar, ground onion powder and garlic powder.

Soak the parsley in a small bowl of water to quickly rinse off any stray sand.



### **1. PREPARE THE CHICKEN**

#### Set oven to 250°C.

Slash chicken to the bone. Coat with lemon zest, <u>1 tbsp peri peri spice mix</u>, **oil**, **salt and pepper**. Place on a large lined oven tray.



#### 2. ADD VEGETABLES AND BAKE

Halve potatoes, slice capsicum and shallot. Arrange with tomatoes on oven tray with chicken. Squeeze over juice from 1/2 lemon and sprinkle with remaining peri peri spice. Drizzle with **oil** and season with **salt and pepper**. Roast for 30 minutes or until chicken is cooked through.



#### **3. PREPARE THE GARNISH**

Wedge remaining lemon. Chop parsley (see notes). Set aside with aioli.



#### **4. FINISH AND SERVE**

Garnish traybake with chopped parsley. Serve with lemon wedges and aioli.



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