



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Feta Cheese

Traditionally feta is made from sheep milk, although it can be made from sheep, goat or cow milk, or any combination of the three.



B4 Honey Mustard Chicken Skewers with Feta Sweet Potatoes

BBQ chicken and veggie skewers with a honey mustard marinade served with roasted sweet potatoes and finished with creamy feta crumble.

 40 minutes

 4 servings

 Chicken

4 November 2022

Make a feta sauce!

You can blend the feta cheese with 1/3 cup of water until smooth to make a dipping sauce for the skewers.

FROM YOUR BOX

SWEET POTATOES	800g
BAVARIAN MUSTARD	1 jar
RED ONION	1
RED CAPSICUM	1
ZUCCHINI	1
DICED CHICKEN THIGHS	600g
FETA CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, honey, red wine vinegar, wooden (or metal) skewers

KEY UTENSILS

oven tray, griddle pan or BBQ

NOTES

You can use maple syrup instead of honey for the dressing if preferred. Add a dried herb to the dressing for extra flavour.



1. ROAST SWEET POTATOES

Set oven to 250°C.

Cut sweet potatoes into large wedges. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20–25 minutes or until cooked through.



2. PREPARE THE DRESSING

Whisk together mustard, **2 tbsp honey**, **3 tbsp vinegar** and **3 tbsp olive oil** (see notes). Season with **salt and pepper**.



3. PREPARE THE SKEWERS

Dice onion, capsicum and zucchini into evenly sized pieces. Toss in a bowl with diced chicken and 1/4 cup dressing.



4. COOK THE SKEWERS

Heat a griddle pan or BBQ over medium-high heat. Thread chicken and vegetables evenly onto skewers. Add to griddle pan as you go. Cook, rotating, for 15 minutes or until chicken is cooked through.



5. FINISH AND SERVE

Crumble feta cheese (use to taste) over sweet potatoes. Pour remaining dressing over skewers to coat. Serve at the table.

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

