

for the
little ones

SUMMER caesar chicken

BBQ glazed chicken with golden potato slices and a fresh Caesar-style salad. Simple, filling & tasty!



35 Minutes



chicken



2 servings

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FROM YOUR BOX

MEDIUM POTATOES	3
TOMATO SAUCE	1 small jar
GARLIC CLOVE	1
CHICKEN TENDERLOINS	300g
CORN COB	1
BABY COS LETTUCE	1
AVOCADO	1
LEMON	1
AIOLI	1 sachet

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce, smoked paprika

COOKING TOOLS

oven tray, BBQ

Use any leftover chicken, salad, and aioli dressing in wraps for an easy lunch the next day.

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 220°C.

Slice **potatoes** into 1/2 cm rounds, toss with **oil, salt and pepper**. Spread on tray and roast 25–30 minutes, turning halfway, until golden and crisp.

tip You can add a dried or fresh herb or spice for extra flavour!



4. Make the Dressing

Meanwhile, in a small bowl, combine **aioli** with **juice from 1/2 lemon**. Stir until smooth and creamy.



2. Make the Glaze

In a bowl, mix **tomato sauce, 2 tsp soy sauce, 2 tsp oil, 1/2 tsp smoked paprika and crushed garlic**. Stir to combine well.

tip Marinate chicken with the glaze and bake in the oven for 15–20 minutes if preferred.



5. Prepare the Salad

Chop **baby cos** and dice/slice **avocado**. Slice **corn** off **cob**. Place in bowl and toss gently with **dressing**. Season with **salt and pepper**.

tip For the kids – serve corn cobbettes and use the lemon aioli for dipping.



3. Cook the Chicken & Corn

Heat BBQ plate with **oil** over medium-high heat. Add **chicken** and **corn cob** to cook. Turning often, brush **chicken** with **glaze** as it cooks. Cook 8–10 minutes or until golden and cooked through. Set aside to rest.



6. Finish and Serve

Serve **glazed chicken** with **roasted potatoes** and **salad**.