



DINNER TWIST
LOCAL, HEALTHY, DELIVERED

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



4/6 Servings

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0448 042 515** or email hello@dinnertwist.com.au

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
TOMATO SAUCE	2 jar	3 jars
GARLIC CLOVE	1	1
CHICKEN TENDERLOINS	600g	600g + 300g
CORN COB	1	2
BABY COS LETTUCE	1	2-pack
AVOCADO	1	2
LEMON	1	1
AIOLI	1 sachet	2 sachets

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.



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.

6P – use 2 sachets aioli and juice from 1 lemon.



2. Make the Glaze

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

6P – use tomato sauce, 2 tbsp soy sauce, 1 tbsp oil, 1 1/2 tsp smoked paprika and crushed garlic.



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**.



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**.