

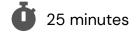




## **Thyme Chicken**

### with Potato Salad

Chicken tenderloins marinated with honey and thyme, cooked until golden and served alongside a simple potato salad.





2 servings



# Make it your own!

You can add hard boiled eggs, crispy bacon or capers to the potato salad if you have some!

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

MEDIUM POTATOES	3
THYME	1 packet
CHICKEN TENDERLOINS	300g
CELERY	1 stalk
SNOW PEAS	1 bag (150g)
BABY COS LETTUCE	1
DIP	1 tub

#### FROM YOUR PANTRY

olive oil, salt, pepper, honey

#### **KEY UTENSILS**

kettle, saucepan, large frypan or barbecue

#### **NOTES**

If you don't have a non-stick pan, line the base of the frypan with baking paper to prevent the chicken from sticking.



#### 1. COOK THE POTATOES

Boil the kettle. Dice potatoes and place in a saucepan, cover with hot water and boil for 12 minutes or until tender. Drain and cool under cold running water. Set aside in the fridge.



#### 2. PREPARE THE CHICKEN

Meanwhile, whisk 1/2 tbsp honey with 1 tbsp thyme leaves, 1 tbsp olive oil, salt and pepper in a large bowl. Toss in chicken to coat.



#### 3. PREPARE THE SALAD

Slice celery, and trim and halve snow peas. Add to a large salad bowl.

Wedge and rinse lettuce. Set aside.



#### 4. COOK THE CHICKEN

Heat a pan or barbecue over medium heat (see notes). Cook chicken for 4-5 minutes on each side or until cooked through.



#### 5. TOSS THE POTATO SALAD

Add cooked potatoes and dip to salad bowl. Toss to combine.



#### 6. FINISH AND SERVE

Arrange wedged lettuce on a platter with potato salad and chicken tenderloins. Garnish with extra thyme leaves to taste.



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