



Product Spotlight: Broccoli


Broccoli is one of the healthiest veggies because of its nutritional makeup; it is full of fibre, antioxidants, and vitamin C, which aids in iron absorption!



Baked Paprika Chicken with Potatoes

Bone-in chicken chops, rubbed in a custom blend paprika herb mix, baked with veggies and potatoes, finished with sour cream and fresh parsley and served with broccoli.

 30 minutes

 2 servings

 Chicken

Switch it up!

Fussy eaters? Separate the elements in this dish by cutting carrots into sticks and boiling with the broccoli. Serve potatoes, broccoli, carrot and chicken separated on a plate for a better chance at enticing fussy eaters.

Per serve: **PROTEIN** 69g **TOTAL FAT** 52g **CARBOHYDRATES** 40g

FROM YOUR BOX

MEDIUM POTATOES	3
CHICKEN CHOPS	4-pk
PAPRIKA HERB MIX	1 packet
CARROT	1
BROWN ONION	1
LEMON	1
BROCCOLI	1
SOUR CREAM	1 tub
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large oven-proof frypan, saucepan

NOTES

Boil kettle and cover with hot water to speed up the process.

The paprika herb mix is designed to be family friendly. If you want to pump up the flavour, add 2 tsp smoked paprika and dried thyme, and a pinch of chilli flakes!

Instead of cooking and serving broccoli separate, you can add to the bake to cook with the other vegetables.

Paprika herb mix: ground paprika, garlic powder, onion powder, dried thyme, sea salt, cracked black pepper



1. BOIL THE POTATOES

Set oven to 220°C.

Chop **potatoes**. Place in a saucepan and cover with water (see notes). Cover and bring to a boil. Simmer for 10-15 minutes until tender. Drain **potatoes** and reserve saucepan for step 4.



2. BROWN THE CHICKEN

Slash **chicken** in 3-4 places and coat with **oil** and **paprika herb mix** (see notes). Heat a large oven-proof frypan over medium-high heat with **oil**. Add **chicken** and cook for 2 minutes each side until browned. Remove **chicken** and remove pan from heat.



3. ADD VEGGIES AND BAKE

Dice **carrot** and **onion**. Zest **lemon** (wedge remaining). Add to frypan along with drained **potatoes** (see notes) and **3/4 cup water**. Stir to combine. Return **chicken** to pan. Bake for 20 minutes until **vegetables** are tender and **chicken** is cooked through.



4. BOIL THE BROCCOLI

Heat reserved saucepan over medium-high heat. Chop **broccoli** into florets and add to pan as you go. Pour in **1/4 cup water**. Cook, covered, for 3 minutes until **broccoli** is tender. Season to taste with **salt and pepper**.



5. ADD THE SOUR CREAM

Remove **chicken bake** from oven. Remove **chicken**. Add **sour cream** to pan and stir to combine. Season to taste with **salt and pepper**. Return **chicken** to pan.



6. FINISH AND SERVE

Finely chop **parsley** (including tender stems).

Garnish **chicken bake** with **parsley** and serve tableside with **lemon wedges** and **broccoli**.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

