

**Product Spotlight:
Thyme**

To quickly remove thyme leaves – place your fingers at the bottom of the stem, hold upside down and firmly slide the leaves down.



Thyme Chicken

with Potato Salad

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



25 minutes



4 servings



Chicken

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
	42g	31g	54g

FROM YOUR BOX

MEDIUM POTATOES	1kg
THYME	1 packet
CHICKEN TENDERLOINS	600g
CELERY	2 stalks
SNOW PEAS	1 bag (150g)
GEM LETTUCE	3-pack
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 tbsp honey** with 1-2 tbsp thyme leaves, **2 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 gem lettuce. Set aside.



4. COOK THE CHICKEN

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



5. TOSS THE POTATO SALAD

Add cooked potatoes and dip to salad bowl (see notes). 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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