

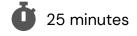




## **Thyme Chicken**

### with Potato Salad

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





4 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

31g

54g

#### **FROM YOUR BOX**

MEDIUM POTATOES	1kg
ТНҮМЕ	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.



**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 **O481 072 599** or send an email to **hello@dinnertwist.com.au** 



