

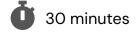




Souvlaki Chicken

with Garlic Fries

Takeout, but better! Souvlaki-style paprika chicken, served with garlic roasted fries, fresh and crunchy vegetables and a delicious capsicum sauce.





4 servings



Roast sliced capsicum and cherry tomatoes with the chicken. Serve the finished dish with a sauce of your choice such a garlic sauce, romesco, tomato salsa, or eggplant dip.

PROTEIN TOTAL FAT CARBOHYDRATES

57g

FROM YOUR BOX

MEDIUM POTATOES	1kg
GARLIC	3 cloves
CHICKEN BREAST FILLETS	600g
PAPRIKA HERB MIX	1 packet
WALNUTS	40g
RED CAPSICUM	1
BABY COS LETTUCE	2-pack
CHERRY TOMATOES	200g
LEBANESE CUCUMBERS	2

FROM YOUR PANTRY

oil for cooking, olive oil, white vinegar, salt, pepper

KEY UTENSILS

2 oven trays, stick mixer (or small blender)

NOTES

Add extra flavour such as dried or fresh oregano, thyme or rosemary.

For extra flavour cook roughly chopped capsicum in a frypan over medium-high heat, or cook whole capsicum directly on BBQ until charred.

Use the lettuce, tomatoes and cucumber to make a salad; dress with vinegar or lemon juice and olive oil.

Paprika Herb Mix: ground paprika, garlic powder, onion powder, dried thyme, sea salt, cracked black pepper.



1. COOK THE GARLIC CHIPS

Set oven to 220°C.

Cut **potatoes** into chips and crush <u>2</u> **garlic cloves**. Toss on a lined oven tray with **oil**, **salt and pepper** (see notes). Roast for 20-25 minutes until golden and crispy.



2. ROAST THE CHICKEN

Halve **chicken** and place on a second lined oven tray. Coat with **oil**, **paprika herb mix**, **salt and pepper**. Roast for 20-25 minutes until chicken is cooked through.



3. MAKE THE SAUCE

Use a stick mixer (see notes) to blend roughly chopped walnuts, capsicum, remaining garlic, 1 tbsp olive oil, 1 tbsp vinegar and 1 tbsp water to rough consistency. Season to taste with salt and pepper.



4. PREPARE THE INGREDIENTS

Shred **lettuce**, halve **tomatoes** and crescent **cucumber** (see notes).



5. FINISH AND SERVE

Divide chips, fresh ingredients and chicken among plates. Serve with sauce for dipping or drizzling.

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 0481 072 599 or send an email to hello@dinnertwist.com.au



