



### Product Spotlight: Garlic

To make peeling garlic cloves easier, place them on a cutting board, press down on them gently with the flat side of a knife, and then the skin should come off more easily.



## 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.



30 minutes



4 servings



Chicken

## Switch it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	17g	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 **2 garlic cloves**. Toss on a lined oven tray with **oil, salt and pepper** (see notes). Roast for 20-25 minutes until golden and crispy.



## 4. PREPARE THE INGREDIENTS

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



## 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.



## 5. FINISH AND SERVE

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



## 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**.

**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**

