

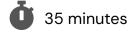


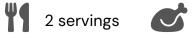


# **Honey Lime Chicken**

## with Salsa

Chicken thigh fillets roasted with a honey lime marinade until sticky, with sweet potato and a fresh colourful avocado salsa.







# Switch it up!

You can coat the chicken with some Mexican spices to change the flavour of this dish!

32g

#### FROM YOUR BOX

SWEET POTATO	400g
SHALLOT	1
CHICKEN THIGH FILLETS	300g
LIME	1
HONEY SHOT	1
AVOCADO	1
RED CAPSICUM	1
LEBANESE CUCUMBER	1
CHIVES	1 bunch

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, soy sauce, sweet chilli sauce

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

You can use honey, maple syrup or sugar in the dressing if you don't want sweet chilli sauce. 1/2 tbsp sesame oil can also be used instead of olive oil for extra flavour.





#### 1. PREPARE THE VEGETABLES

Set oven to 220°C.

Cut **sweet potato** into 4-5cm pieces. Wedge **shallot**. Toss on a lined oven tray with **oil**, **salt and pepper**.



#### 2. ADD THE CHICKEN

Coat chicken with 1/2 lime zest, 1/2 tbsp soy sauce, 1 tbsp oil and honey. Add to tray and roast for 25-30 minutes until cooked through.



#### 3. PREPARE THE DRESSING

Whisk together 1/2 lime juice (wedge remaining), 1/2 tbsp sweet chilli sauce, 1/2 tbsp soy sauce and 1 tbsp olive oil (see notes). Set aside.



#### 4. PREPARE THE SALSA

Dice **avocado**, **capsicum** and **cucumber**. Slice **chives**. Toss together.



### 5. FINISH AND SERVE

Top **chicken tray bake** with **salsa**. Spoon over **dressing** to taste and serve with **lime** wedges.



