



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Shallot

Shallots can be consumed raw, in salads and sandwiches, or used in soups, stews, pizzas, pasta and sauces. Asian cuisines often feature pickled shallot.



F2

Chicken Dill Crunch Salad with Potato Croutons

Chicken breast fillet roasted in smoked paprika served with a fresh and crunchy salad tossed in a dill aioli dressing, pickled shallot and garlic-roasted potato croutons.



30 minutes



2 servings



Chicken

30 September 2022

Switch it up!

Turn it into a Caesar salad. Toss the chicken through the dressed salad. Serve with boiled eggs and shaved parmesan cheese.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	50g	26g	49g

FROM YOUR BOX

CHICKEN BREAST FILLET	300g
MEDIUM POTATOES	3
SHALLOT	1
DILL	1 packet
AIOLI	1 packet (50g)
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
CELERY STICK	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, 1 garlic clove, red wine vinegar

KEY UTENSILS

oven dish, oven tray

NOTES

Roast potatoes and chicken on the same oven tray if you have space. You can also wedge the shallot and add it to the roasting tray if preferred.

We recommend pickling in a non-metallic bowl as the metals interact with the pickling liquid.

Spoon roasting juices from chicken over chicken and potatoes if desired.



1. ROAST THE CHICKEN

Set oven to 220°C.

Place chicken in a lined oven dish. Slash in 3–4 places. Coat with **oil**, **1 tsp smoked paprika**, **salt and pepper**. Roast for 25–30 minutes until cooked through.



2. ROAST THE POTATOES

Dice potatoes and crush **garlic clove**. Toss on a lined oven tray with **oil**, **salt and pepper** (see notes). Roast for 20–25 minutes until golden and tender.



3. PICKLE THE SHALLOT

In a non-metallic bowl (see notes) whisk together **2 tbsp vinegar** and **1/2 tsp salt**. Slice shallot and add to pickling liquid. Stir occasionally.



4. PREPARE THE SALAD

Roughly chop dill fronds. Add to a large bowl along with aioli and **1/2 tbsp water**. Stir to combine. Slice lettuce. Thinly slice cucumber and celery. Add to bowl and toss to coat.



5. FINISH AND SERVE

Slice chicken breast. Drain pickled shallot.

Divide tossed salad among plates. Top with pickled shallots. Add roast potato croutons and slices of chicken (see notes).

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**

