





# **Roast Chicken**

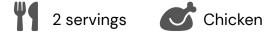
## with Peperonata and Baby Potatoes

Roasted skin-on chicken breast served with a medley of roasted peperonata and tender baby potatoes. This hearty and savoury dish promises a delightful combination of succulent poultry and vibrant roasted vegetables for a truly satisfying meal.



35 minutes





Spice it up!

Add wedged tomatoes or cherry tomatoes to the capsicums to roast for extra veg! Garnish the finished dish with dried chilli flakes if desired.

TOTAL FAT CARBOHYDRATES

57g

#### FROM YOUR BOX

GREEN CAPSICUM	1
RED CAPSICUM	1
ZUCCHINI	1
RED ONION	1
SICILIAN OLIVES	1 jar
GARLIC CLOVE	1
CHICKEN BREAST FILLET (SKIN ON)	300g
BABY POTATOES	500g

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, balsamic vinegar, dried rosemary

#### **KEY UTENSILS**

2 oven trays

#### **NOTES**

Leave the peel on the garlic clove. Rub with oil. Once roasted, carefully squeeze the soft clove out of the peel and toss it with the vegetables.

While not necessary, slashing the chicken helps the flavours penetrate and reduces cooking time!



#### 1. PREPARE THE VEGETABLES

Set oven to 220°C.

Slice capsicums and zucchini. Wedge onion. Drain olives. Toss on a lined oven tray with garlic clove (see notes), oil, 11/2 tbsp vinegar, salt and pepper.



#### 2. ADD THE CHICKEN & ROAST

Slash chicken in 3-4 places (see notes). Coat chicken with oil, 1 tsp rosemary, salt and pepper. Place on top of vegetables and roast for 25-30 minutes until chicken is cooked through.



#### 3. ROAST THE POTATOES

Slice potatoes. Toss on a second lined oven tray with **oil**, **salt and pepper**. Roast for 20–25 minutes until golden and crispy.



### 4. FINISH AND SERVE

Slice chicken.

Add chicken slices back to traybake. Serve tableside with roasted potatoes.







