



### Product Spotlight: Chives

Any leftover chives are delicious in a breakfast omelette! Wrap your chives in a damp paper towel or kitchen towel and store them in a plastic bag or container to prevent them from dehydrating.



## 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.



35 minutes



2 servings



Chicken

## Switch it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	42g	66g

## 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.



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