



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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