



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Jerusalem Artichoke


The Jerusalem artichoke is a variety of sunflower and looks a lot like ginger. It has a lovely sweet and nutty flavour.



F4 Paprika Roast Chicken and Artichokes with Salsa Verde

Chicken Marylands roasted with smoked paprika, roasted Jerusalem artichokes and fennel, served with a herbaceous salsa verde.

 35 minutes

 4 servings

 Chicken

24 June 2022

Switch it up!

Make a pesto instead of a salsa verde! Add ingredients to a jug with some nuts, such as almonds or pine nuts, and use a stick mixer to blend to a smooth consistency.

Per serve: **PROTEIN** 39g **TOTAL FAT** 48g **CARBOHYDRATES** 44g

FROM YOUR BOX

CHICKEN MARYLANDS	4-pack
JERUSALEM ARTICHOKEs	1 bag (600g)
POTATO	1
FENNEL BULB	1
CHERRY TOMATOES	1 bag (200g)
PARSLEY	1 packet
BABY SPINACH	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, smoked paprika, dried oregano, garlic (1 clove)

KEY UTENSILS

oven dish, oven tray

NOTES

We recommend roasting the chicken in an oven dish as it will catch and hold the roasting juices which are full of flavour.

Reserve any fronds from the fennel and use in the salsa verde or as a garnish to serve.

Add any extra fresh herbs like chives, mint, or spring onion green tops to the salsa verde. You can also add baby capers and substitute white wine vinegar for red wine vinegar.



1. ROAST THE CHICKEN

Set oven to 250°C.

Slash chicken in 3-4 places. Coat in **oil, 1 tbsp smoked paprika, salt and pepper**. Place in a lined oven dish (see notes). Place on top shelf of oven and roast for 30 minutes or until chicken is cooked through.



2. ROAST THE VEGETABLES

Slice Jerusalem artichokes and potato. Wedge fennel (see notes). Toss on a lined oven tray along with cherry tomatoes, **oil, salt and pepper**. Roast for 20-25 minutes until vegetables are tender.



3. MAKE THE SALSA VERDE

Finely slice parsley leaves and tender stems. Add to a bowl along with **1 crushed garlic clove, 2 tsp oregano, 1/4 cup olive oil, 1 tbsp vinegar, salt and pepper** (see notes). Stir to combine.



4. ADD THE BABY SPINACH

Stir baby spinach through roasted vegetables.



5. FINISH AND SERVE

Add vegetables to oven dish with chicken and stir through roasting juices. Drizzle over salsa verde and serve tableside.

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**

