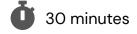




# **Peruvian Chicken**

# with Green Goddess Sauce

Skin-on chicken breast, roasted in a mix of spices, served with tray-baked roast vegetables, fresh avocado, and lime green goddess sauce.







# Bulk it up!

If you want to bulk up this meal to get extra servings, try serving it with basmati rice tossed with herbs and garlic or add extra veg to the tray bake like potatoes, tomatoes or capsicums.

PROTEIN TOTAL FAT CARBOHYDRATES

71g

# **FROM YOUR BOX**

CHICKEN BREAST FILLETS	600g
SWEET POTATO	800g
RED ONION	1
CORN COBS	2
ZUCCHINI	1
CORIANDER	1 packet
LIME	1
AVOCADOS	2

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, ground paprika

#### **KEY UTENSILS**

oven dish, oven tray

#### **NOTES**

Hey there! This is an apology note. We know this dish was originally advertised to include the GH Produce Green Goddess sauce. Unfortunately, due to supply issues, we were unable to use that sauce. Thank you for your continues support and understanding.

You can lay the chicken on top of the vegetables and roast on the same tray.



# 1. ROAST THE CHICKEN

Set oven to 220C.

Place chicken in a lined oven dish (see notes), skin side up. Slash in 3-4 places and coat with oil, 1 tsp cumin, 1 1/2 tsp paprika, salt and pepper. Roast for 20-25 minutes until cooked through.



# 2. ROAST THE VEGETABLES

Wedge sweet potato and red onion. Cut corn into cobettes and slice zucchini. Toss on a lined oven tray with oil, 2 tsp paprika, 1 tbsp cumin, salt and pepper. Roast for 20-25 minutes until vegetables are tender.



# 3. PREPARE THE TOPPINGS

Roughly chop coriander leaves and stem. Blend together with lime zest and juice, 1 avocado and 2 tbsp water until smooth. Season with salt and pepper to taste.

Dice remaining avocado and set aside.



# 4. FINISH AND SERVE

Slice chicken.

Serve chicken and tray-bake tableside. Top with diced avocado, serve with green goddess sauce.



