



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Cherry Tomatoes

Have you noticed that not all cherry tomatoes look the same? That's because there are hundreds and hundreds of varieties, in all shapes and colours. Which are your favourites?



2 One-Tray Chicken Bake with Basil Oil

Everyone loves a chicken bake – especially this one, served with roasted potatoes, veggies and homemade basil oil!

 35 minutes

 2 servings

 Chicken

7 September 2020

Fresh salad

Instead of baking all the veggies, you can finely dice red onion and capsicum and halve cherry tomatoes. Toss with a little balsamic vinegar, oil, salt and pepper for a quick side salad. Halve Dutch carrots lengthwise to make veggie sticks.

FROM YOUR BOX

BABY POTATOES	400g
RED ONION	1/2 *
CHERRY TOMATOES	1/2 bag (100g) *
DUTCH CARROTS	1/2 bunch *
GREEN CAPSICUM	1/2 *
BASIL	1 packet (60g)
CHICKEN TENDERLOINS	600g
BROCCOLINI	1 bunch
GREEN OLIVES	1/2 tub *
CHIVES	1/3 bunch *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, dried oregano, balsamic vinegar

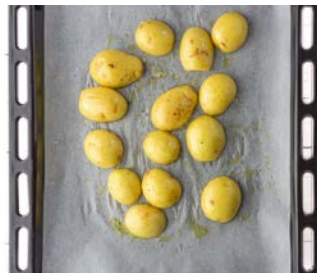
KEY UTENSILS

oven tray, baking tray, stick mixer (see notes)

NOTES

Finely chop the basil leaves if you prefer!

For extra flavour, add 1 crushed garlic clove, 1/2 tsp sugar/honey or a little fresh chilli to the basil oil.



1. ROAST THE POTATOES

Set oven to 220°C.

Halve potatoes, toss on a lined oven tray with **oil, salt and pepper**. Cook for 20–25 minutes or until tender and golden.



4. ADD THE CHICKEN

Toss chicken with **1/2 tbsp oil, 1/2 tsp oregano, salt and pepper**, chop broccolini into 3cm pieces and drain olives. Add all to the oven dish with the veggies. Cook for further 10–15 minutes or until chicken is cooked through.



2. BAKE THE VEGETABLES

Wedge onion, halve cherry tomatoes, trim carrots and slice capsicum. Toss together in an oven dish with **2 tbsp oil, 1 tbsp balsamic vinegar, 1 tsp oregano, salt and pepper**. Bake below the potatoes for 10 minutes.



5. FINISH AND PLATE

Chop chives.

Roughly chop remaining basil and mix through tray bake. Serve with a drizzle of basil oil and a sprinkle of chives.



3. MAKE THE BASIL OIL

Pick basil leaves. Place half into a jug with **2 tbsp olive oil, 1 tbsp water and 1/2 tbsp vinegar**. Use a stick mixer to blend to a smooth consistency, season with **salt and pepper** (see notes).

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**

