



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Parsley


A sprig of parsley can provide much more than a garnish! Parsley is an excellent source of vitamin K which is essential for healthy bones and blood clotting.



2 Grilled Chicken and Smokey Aioli with Squashed Potatoes

Crunchy, golden, twice cooked potatoes served with simply grilled chicken, salad and a smokey aioli.

 30 minutes

 2 servings

 Chicken

7 January 2022

Make it crunchy!

You can cut the chicken into strips or "nuggets" and crumb with crushed cornflakes or panko crumbs for a crunchy option.

FROM YOUR BOX

| | |
|--------------------|--------------|
| BABY POTATOES | 400g |
| AIOLI | 50g |
| CHICKEN SCHNITZELS | 300g |
| SUGAR SNAP PEAS | 1 bag (150g) |
| LEBANESE CUCUMBER | 1 |
| CARROT | 1 |
| PARSLEY | 1 packet |

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried oregano, red wine vinegar

KEY UTENSILS

large grill/frypan, saucepan, oven tray

NOTES

If you are short on time, simply toss the boiled potatoes with butter/oil, salt, pepper and chopped parsley and skip step 4. In that case you don't require the oven.

You can cook the chicken on the barbecue if weather permits.

Keep the salad components separate for fussy eaters.



1. COOK THE POTATOES

Set oven to 220°C (see notes).

Place potatoes in a saucepan and cover with water. Bring to the boil and simmer for 10–15 minutes, or until fork tender. Drain, see step 4.



2. MAKE THE AIOLI

Mix aioli with **1/2 tsp smoked paprika**, **2 tsp oil** and **2 tsp water**. Season to taste with **salt and pepper**.



3. COOK THE CHICKEN

Heat a grill/frypan over medium–high heat. Rub chicken with **oil**, **1/2 tsp dried oregano**, **salt and pepper**. Cook chicken for 6–8 minutes on each side or until golden and cooked through (see notes).



4. SQUISH THE POTATOES

Place potatoes on a lined oven tray. Flatten using the base of a mug or masher, sprinkle with **1/2 tsp oregano**, **oil**, **salt and pepper**. Bake in the oven for 10 minutes or until golden and crispy.



5. MAKE THE SALAD

Slice sugar snap peas and cucumber. Julienne or slice carrot. Toss with **1/2 tbsp olive oil**, **1/2 tbsp vinegar**, **salt and pepper** (see notes).

Chop parsley.



6. FINISH AND SERVE

Serve grilled chicken and potatoes with aioli for dipping and salad on the side. Sprinkle with chopped parsley.

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**

