



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Snow Peas

In France the snow pea is also known as mange-tout, meaning "eat it all". This is because of the unusual fact you can eat pea, pod and all!



2 Roasted Chicken Marylands with Potato Salad

Smokey barbecue flavoured Marylands served with a herbed creamy potato salad.

 35 minutes

 4 servings

 Chicken

3 December 2021

Mix it up!

Cook the Marylands on the barbecue if the weather is fine. Decrease temperature to 180° and increase the cooking time to 40-45 minutes. If you have a lidded barbecue cook with it down, turning halfway through.

FROM YOUR BOX

CHICKEN MARYLANDS	4-pack
POTATOES	800g
CARROT	1
CELERY STICKS	2
SHALLOT	1
DILL AND PARSLEY MAYONNAISE	1 tub (100g)
SNOW PEAS	150g

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano, balsamic vinegar

KEY UTENSILS

oven tray, saucepan

NOTES

Leave the carrot fresh and serve on the side or julienne and toss through if preferred.

Separate the drumstick from the thigh when serving if you like.



1. MAKE THE RUB

Set oven to 220°C.

Mix together **1/2 tbsp smoked paprika, 1/2 tbsp oregano, 2 tbsp oil, 2 tbsp vinegar, salt and pepper.**



2. ROAST THE MARYLANDS

Slash chicken in 3–4 places and rub with herb mix on a lined oven tray. Roast for 25–30 minutes until golden and cooked through.



3. COOK THE POTATOES

Dice potatoes and carrot (see notes). Place in a saucepan, cover with water and bring to the boil. Simmer for 10–15 minutes, or until just tender. Drain and run under cold water.



4. PREPARE THE SALAD

Slice celery and place into a large bowl. Finely dice shallot and add along with dill and parsley mayonnaise.

Slice snow peas, keep separate.



5. TOSS THE POTATO SALAD

Add the potatoes and carrots to bowl with dressing. Toss together and season to taste with **salt and pepper.**



6. FINISH AND SERVE

Serve Marylands onto plates with potato salad and snow peas (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**

