



Product Spotlight: Mustard

The little jar that this flavour-bomb mustard comes in is so easy to reuse!

We love packing them with salad dressing, sauce, spice mixes or seed toppings for no-spill transport.



Mustard Chicken and Spinach Potato Bake

This savoury flavour-bomb will have everyone at the table satisfied! Rosemary roasted potatoes, layered over chicken in a creamy mustard sauce with baby spinach and baked until golden and delicious.



30 minutes



2 servings



Chicken

Add to it!

You can add grated zucchini and carrot, or frozen peas to the filling, and top the bake with grated cheese or bread crumbs.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	54g	28g	66g

FROM YOUR BOX

MEDIUM POTATOES	3
ROSEMARY	1 sprig
SHALLOT	1
BROCCOLI	1
GARLIC	1 clove
PRE-COOKED CHICKEN BREAST	1 packet
MUSTARD	1 jar
CREAM CHEESE	1 tub
BABY SPINACH	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper, stock cube of choice

KEY UTENSILS

large frypan, oven tray, oven dish

NOTES

If you have a mandolin, you can use it to for quickly slicing potatoes.

Serve broccoli as a side dish if preferred.

Oven tray over-crowded? Split potatoes across oven tray and oven dish used in step 5 for even roasting.

If the sauce for the filling seems overly wet, simmer, uncovered, for a few extra minutes to reduce the liquid.



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1. ROAST THE POTATOES

Set oven to 250°C.

Thinly slice **potatoes** (see notes) and finely chop **rosemary** leaves. Toss on a lined oven tray with **oil, salt and pepper**. Roast on top shelf for 15 minutes (see step 5).



2. PREPARE THE INGREDIENTS

Thinly slice **shallot**, finely chop **broccoli** (see notes) and crush **garlic**. Roughly tear **chicken**.



3. SAUTÉ THE INGREDIENTS

Heat a large frypan over medium-high heat with **oil**. Add **shallot, garlic and broccoli**. Cook for 5 minutes until tender.



4. SIMMER THE FILLING

Add **mustard, cream cheese, chicken, 1/2 cup water** and **crumbled stock cube**. Mix to combine and cook, semi-covered, for 5 minutes (see notes). Stir in **spinach** to wilt. Season to taste with **salt and pepper**.



5. FINISH THE BAKE

Add filling to an oven dish. Top with roasted **potatoes**. Bake for 10 minutes to further crisp potatoes.



6. FINISH AND SERVE

Serve bake tableside for everyone to serve themselves.

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**

