





# **Product Spotlight:** Mustard

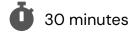
The little jar that this flavour-bomb mustard comes in is so easy to reuse! We love packing them with salad dressing, sauce, spice mixes or seed toppings for no-spill transport.



# **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.





2 servings



# 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.

PROTEIN TOTAL FAT CARBOHYDRATES

## **FROM YOUR BOX**

MEDIUM POTATOES	3
ROSEMARY	1 sprig
SHALLOT	1
BROCCOLI	1
GARLIC	1 clove
PRE-COOKED CHICKEN BREAST	1 packet
	1 packet
BREAST	•
BREAST MUSTARD	1 jar

#### 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



