

Product Spotlight: Mustard

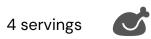
The little jar that this flavour-bomb mustard comes in is so easy to reuse! We love packing them with salad dressing, sauce, spice mixes or seed toppings for no-spill transport.



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.

Ψ¶ 30 minutes





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.

PROTEIN TOTAL FAT CARBOHYDRATES Per serve: 30g 15g 56g

FROM YOUR BOX

MEDIUM POTATOES	1kg
ROSEMARY	2 sprigs
BROWN ONION	1
BROCCOLI	1
GARLIC	2 cloves
PRE-COOKED CHICKEN BREAST	1 packet
MUSTARD	1 jar
CREAM CHEESE	1 tub
BABY SPINACH	120g

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 **onion**, 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 **onion**, **garlic** and **broccoli**. Cook for 5 minutes until tender.



4. SIMMER THE FILLING

Add **mustard**, **cream cheese**, **chicken**, **3/4 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

