



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Wholemeal bread

Wholemeal bread is higher in fibre, vitamins and minerals than white bread. Plus, it keeps you feeling full for longer and it tastes great! It's a win-win... win!

3 Italian One-Pan Chicken with Garlic Bread

Recreate the aromas of an authentic Italian meal in your very own kitchen with this one-pan chicken dish with homemade garlic bread.



35 minutes



2 servings



Chicken

15 June 2020

Short on time?

Make this a quick Italian-style stew by adding all ingredients to a large pan, cover and cook on the stove top instead. Add in enough water to cover the chicken.

FROM YOUR BOX

BROWN ONION	1/2 *
ZUCCHINI	1/2 *
ENGLISH SPINACH	1/2 bunch *
CHOPPED TOMATOES	400g
DICED CHICKEN BREAST FILLET	300g
GREEN OLIVES	1/2 jar *
CARAMELISED BALSAMIC	40ml *
BASIL	1 packet
BREAD LOAF	1
MESCLUN LEAVES	1/2 bag (100g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive/butter + oil (for cooking), salt, pepper, 2 garlic cloves, dried oregano

KEY UTENSILS

oven dish, oven tray

NOTES

Wrap in aluminium foil or baking paper if you want the rolls warmed but not too crispy. Or, simply keep them as-is for a quicker option.

Toss mesclun leaves with a dash of olive oil and vinegar before serving if you prefer!

No gluten option - bread is replaced with GF bread.



1. PREPARE THE VEGETABLES

Set oven to 250°C.

Slice onion and zucchini. Wash and chop spinach. Add to a lined oven dish and toss with **1/2 tbsp oil and 1 tsp oregano**.



2. ADD THE CHICKEN

Add the tomatoes, chicken, drained olives and caramelised balsamic dressing. Season with **salt and pepper**. Cover and place in oven for 30 minutes (check and stir halfway through).



3. MAKE THE BREAD

Chop basil (keep some for garnish) and crush **2 garlic cloves**. Mix with **3 tbsp olive oil/butter**. Slice bread 3/4 of the way and spread with basil-garlic mixture. Place on a tray in the oven for 5 minutes to crisp (see notes).



4. FINISH AND PLATE

Stir chicken and season with **salt and pepper**. Serve with mesclun leaves (see notes) and garlic bread.

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**

