



Product Spotlight: Radishes

Radishes have a mild to hot peppery flavour and crunchy texture. They are often used raw in salads but can also be pickled, boiled and fried.



Native Herb Split Chicken

With Radish Salad

This split chicken is roasted with a unique blend of coastal native herbs from GH Produce, giving a citrusy floral flavour which pairs nicely with roast potatoes and a yoghurt dressed radish salad.



45 minutes



2 servings



Chicken

Roast it all!

You can roast the radishes and celery on the tray bake if preferred! Cut the radishes in half and celery into larger pieces. Reduce oven temperature and roast until chicken is cooked through. Use the yoghurt for a sauce.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	49g	18g	93g

FROM YOUR BOX

MEDIUM POTATOES	3
BRUSSELS SPROUTS	100g
SPLIT CHICKEN	1/2
NATIVE HERB MIX	1 sachet
RADISHES	1 bunch
SHALLOT	1
CELERY STICK	1
DILL	1 packet
YOGHURT	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

oven tray

NOTES

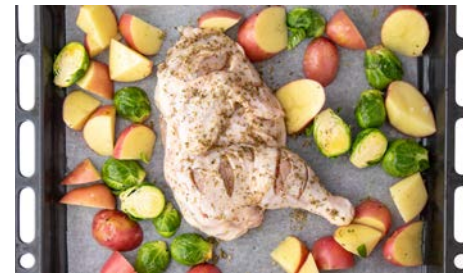
Soaking the radishes and shallot will help take away the spicy edge and rawness of the vegetables.



1. PREPARE THE VEGETABLES

Set oven to 250°C.

Dice potatoes. Halve Brussels sprouts. Add to a lined oven tray with **oil, salt and pepper**.



2. ADD CHICKEN AND ROAST

Slash chicken to the bone. Set aside 2 tsp native herb mix for dressing. Combine remaining with **3 tbsp olive oil**. Rub all over chicken and vegetables until well coated. Roast in oven for 30-35 minutes until cooked through.



3. PREPARE THE RADISHES

Trim and thinly slice radishes (use to taste) and shallot. Add to a large bowl and cover with water. Set aside for 10 minutes (see notes).



4. PREPARE THE DRESSING

Slice celery and chop dill. Combine in a bowl with yoghurt and 2 tsp native herb mix. Season well with **pepper**.



5. TOSS THE SALAD

Drain radishes and shallot. Toss all together with dressing.



6. FINISH AND SERVE

Serve chicken and roast vegetables with radish salad.

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**

