

**Product Spotlight:  
Shallot**

Shallots can be consumed raw, in salads and sandwiches, or used in soups, stews, pizzas, pasta and sauces. Asian cuisines often feature pickled shallot.

## Roast Chicken

### with Crispy Smashed Potato Salad

Juicy paprika-roasted chicken served with a warm, crispy smashed potato salad tossed with creamy dressing and herbs.



45 minutes



Chicken



2 servings

## Mix it up!

*You can dice and roast the potatoes for smaller bite size crispy potatoes. If you prefer a more traditional potato salad you can dice and boil them.*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 35g     | 37g       | 58g           |



## FROM YOUR BOX

|                       |          |
|-----------------------|----------|
| BABY POTATOES         | 600g     |
| SPLIT CHICKEN         | 1/2      |
| SHALLOT               | 1        |
| DILL                  | 1 packet |
| GHERKINS              | 1 jar    |
| LEBANESE CUCUMBER     | 1        |
| POTATO SALAD DRESSING | 1 sachet |
| MESCLUN LEAVES        | 1 bag    |

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried thyme, ground paprika

## KEY UTENSILS

saucepan, 2 x oven trays, kettle

## NOTES

Using boiling water from the kettle to cook the potatoes with speed up the cook time for this dish.

You can dress the mesclun leaves with a squeeze of lemon juice or vinaigrette of choice.



### 1. BOIL THE POTATOES

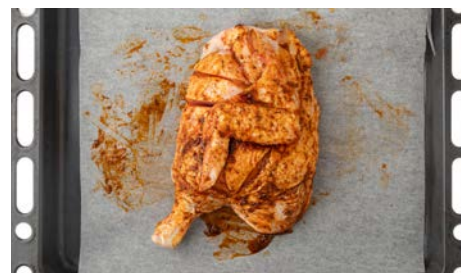
Set oven to 250°C and boil kettle (see notes).

Add **potatoes** to saucepan and cover with **hot water** from kettle. Bring to boil, cook for 15 minutes or until tender. Drain (see step 4).



### 4. CRISP THE POTATOES

Add **drained potatoes** to a lined oven tray. Use the bottom of a mug or bowl to smash. Drizzle with **oil** and season **salt**. Roast for 15–20 minutes until crispy.



### 2. ROAST THE CHICKEN

In a small bowl, mix **2 tsp paprika**, **1 tsp thyme**, **1 tbsp olive oil**, **salt** and **pepper**.

Slash **chicken** to the bone, rub with marinade. Roast for **35–40 minutes** until cooked through.



### 5. TOSS THE SALAD

Combine **roast potatoes** with prepared **salad** ingredients and **potato salad dressing**. Season with **salt** and **pepper** to taste.



### 3. PREPARE THE SALAD

Finely chop **shallot**, **dill** and **drained gherkins** (use to taste). Dice **cucumber**. Add to a large bowl with **potato salad dressing**.



### 6. FINISH AND SERVE

Serve **roast chicken** with side of **smashed potato salad** and **mesclun leaves** (see notes).



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