

**Product Spotlight:  
Dutch Carrots**

It is often forgotten that the carrot top leaves are also edible! They taste similar to parsley in flavour and can be eaten raw in salads, or sautéed in a little olive oil.

# Tarragon Roast Chicken

## with Garlic Lemon Dressing

A classic roast chicken, made for sharing. This roast chicken is flavoured with a dried herb mix of tarragon and rosemary, served with roasted red potatoes, carrots and onion, tender broccoli and finished with a garlic and lemon dressing.



45 minutes



2 servings



Chicken

## Mix it up!

*Switch the roast potatoes to mash!  
Roughly chop potatoes, boil until tender  
and mash with milk, cream, butter, cheese  
or olive oil for extra flavour*

## FROM YOUR BOX

SPLIT CHICKEN	1/2
TARRAGON HERB MIX	1 packet
LEMON	1
RED POTATOES	3
DUTCH CARROTS	1 bunch
RED ONION	1
GARLIC	1 bulb
BROCCOLI	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper, stock cube of choice, cornflour

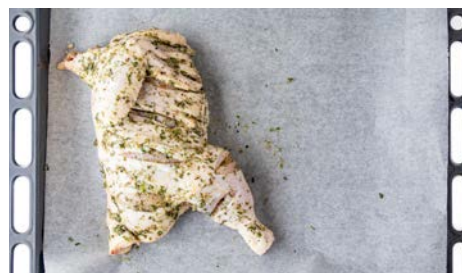
## KEY UTENSILS

frypan, 2 oven trays

## NOTES

Slashing the chicken helps reduce the cook time in the oven as well as allowing more surface area for the marinade.

*Tarragon herb mix: dried tarragon, dried rosemary, garlic powder.*



### 1. ROAST THE CHICKEN

Set oven to 220°C.

Slash chicken to the bone (see notes). Coat chicken with **oil**, tarragon herb mix, lemon zest (reserve remaining lemon for step 4), **salt and pepper**. Place on a lined oven tray and roast for 35–40 minutes until chicken is cooked through.



### 4. MAKE THE DRESSING

Squeeze roasted garlic cloves into reserved pan along with any roasting juice from chicken, juice from reserved lemon, **1/3 cup water**, **crumbled stock cube** and **1 tbsp cornflour**. Whisk to cook for 2–3 minutes until thickened.



### 2. ROAST THE VEGETABLES

Roughly chop potatoes. Trim and scrub carrots. Wedge onion. Halve garlic bulb. Place on a second lined oven tray cut-side down along with prepared vegetables. Toss with **oil**, **salt and pepper**. Roast for 20–25 minutes until tender.



### 5. FINISH AND SERVE

Serve chicken, vegetables and garlic lemon dressing tableside.



### 3. COOK THE BROCCOLI

Cut broccoli into florets. Heat a frypan over medium-high heat. Add broccoli along with **1/4 cup water**. Cook, covered, for 3 minutes until broccoli is tender. Remove from pan and season with **salt and pepper**. Keep pan over heat.

**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**

