



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



4 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 |
|------------|---------|-----------|---------------|
| | 45g | 16g | 64g |

FROM YOUR BOX

| | |
|------------------|----------|
| MEDIUM POTATOES | 1kg |
| BRUSSELS SPROUTS | 200g |
| SPLIT CHICKEN | 1 |
| NATIVE HERB MIX | 1 sachet |
| RADISHES | 1 bunch |
| SHALLOT | 1 |
| CELERY STICKS | 2 |
| 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. Toss on 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 until well coated. Place on tray with vegetables and roast in oven for 30-35 minutes until cooked through.



3. PREPARE THE RADISHES

Trim and thinly slice radishes 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**

