

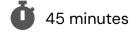




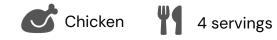
Roast Chicken

with Crispy Smashed Potato Salad

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







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.

TOTAL FAT CARBOHYDRATES

33g

31g

70g

FROM YOUR BOX

BABY POTATOES	1.2kg
SPLIT CHICKEN	1
SHALLOT	1
DILL	1 packet
GHERKINS	1 jar
LEBANESE CUCUMBERS	2
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).



2. ROAST THE CHICKEN

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

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



3. PREPARE THE SALAD

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



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.



5. TOSS THE SALAD

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



6. FINISH AND SERVE

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





