



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



4 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
	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).



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 **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.



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 **cucumbers**. 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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