



### 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



4/6 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 |
|------------|---------|-----------|---------------|
|            | 41g     | 32g       | 30g           |

## FROM YOUR BOX

|                       | 4 PERSON | 6 PERSON  |
|-----------------------|----------|-----------|
| BABY POTATOES         | 1.2kg    | 1.5kg     |
| SPLIT CHICKEN         | 1        | 1 1/2     |
| SHALLOT               | 1        | 2         |
| DILL                  | 1 packet | 2 packets |
| GHERKINS              | 1 jar    | 1 jar     |
| LEBANESE CUCUMBERS    | 2        | 3         |
| POTATO SALAD DRESSING | 1 sachet | 2 sachets |
| MESCLUN LEAVES        | 120g     | 120g      |

## 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 will speed up the cook time for this dish.

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



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### 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.

**6P – use 1 1/2 tbsp paprika, 3 tsp thyme, 3 tbsp olive oil, salt and pepper.**



### 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).

**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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

