



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: CHIVES

Chives are related to onion, spring onion and garlic, but have a milder taste and much smaller size. They pair well with fish, potatoes and salads.



## 3. ROASTED GREEK CHICKEN WITH WEDGES AND SALAD

 35 Minutes

 4 Servings

Look forward to this warming roasted Greek chicken, served with golden potato wedges, garden salad, and a homemade dressing.

## FROM YOUR BOX

MEDIUM POTATOES	800g
GARLIC CLOVES	2
CHICKEN BREAST FILLET (SKIN ON)	600g
CHIVES	1/2 bunch *
TOMATOES	2
GREEN CAPSICUM	1
CONTINENTAL CUCUMBER	1/2 *
FESTIVAL LETTUCE	1
GREEN OLIVES	1/2 tub *

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, dried oregano, lemon pepper (see notes), red wine vinegar

## KEY UTENSILS

oven tray, oven dish

## NOTES

If you don't have lemon pepper, use regular pepper. Optionally, add a dash of fresh lemon zest as well!

For a warmer dish, add the tomatoes and capsicum to the tray with the potatoes to roast.

Add 1/2 tsp of honey or sugar of choice for a sweeter dressing.



### 1. ROAST THE WEDGES

Set oven to 220°C.

Wedge potatoes and toss on a lined oven tray with **oil, 2 tsp oregano, 1 tsp lemon pepper and salt**. Cook for 25 minutes until golden (see notes).



### 4. MAKE THE SALAD

Dice tomatoes, capsicum and cucumber. Wash and roughly chop lettuce. Toss in a bowl with olives.



### 2. COOK THE CHICKEN

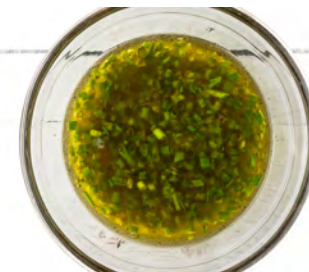
Crush **1** garlic clove, mix with **1 tsp oregano, 1 tsp lemon pepper and 1 tbsp oil**.

Slash the chicken in 3-4 places. Place in a lined oven dish and rub with oil mixture. Roast above the potatoes for 20-25 minutes or until cooked through.



### 5. FINISH AND PLATE

Slice chicken and serve with wedges and salad. Drizzle with dressing to taste.



### 3. MAKE THE DRESSING

Whisk together remaining crushed garlic clove, chopped chives, **3 tbsp olive oil, 2 tbsp vinegar, salt and pepper** (see notes).