



### Product Spotlight: Grana Pandano Cheese

This hard cheese is full-bodied, delivering a savoury and nutty touch with a dense and somewhat flaky texture. Creamy, mild and with a lingering aftertaste, it can be enjoyed on its own or as an accompaniment to your dish.



## Rosemary Chicken with Parmesan Roasted Potatoes

Chicken chops roasted with fresh rosemary, cherry tomatoes, red onion and whole garlic cloves, served with crispy roasted baby potatoes.



40 minutes



2 servings



Chicken

### Spice it up!

*Add dried chilli flakes to cheese mix to roast potatoes. You can serve this dish with a garlic yoghurt sauce, whipped feta or your favourite dip.*

Per serve:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	63g	58g	57g

## FROM YOUR BOX

BABY POTATOES	500g
GARLIC CLOVES	2
RED ONION	1
ROSEMARY	1 sprig
CHERRY TOMATOES	200g
CHICKEN CHOPS	500g
GRANA PADANO CHEESE	150g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

## KEY UTENSILS

oven dish, saucepan, oven tray, kettle

## NOTES

You can wrap your garlic cloves in foil to help prevent them from burning.

Once cheese is sprinkled on oven tray, do not touch – don't try to spread it.



### 1. BOIL THE POTATOES

Set oven to 220°C and boil kettle.

Halve **potatoes** and add to a saucepan. Cover with **hot water** and simmer for 10 minutes until tender. Drain well.



### 2. PREPARE THE VEGETABLES

Coat **garlic** well with **oil** (see notes). Wedge **onion** and finely chop **rosemary** leaves. Add garlic, onion and **tomatoes** to a lined oven dish, toss with **oil**, 1/2 rosemary, **salt and pepper**.



### 3. ADD THE CHICKEN

Slash **chicken** in 3–4 places. Coat with **oil**, remaining rosemary, **salt and pepper**. Place on top of vegetables and roast for 30–35 minutes or until cooked through.



### 4. ROAST THE POTATOES

Grate **cheese** and add to a bowl with **1 tsp smoked paprika** and **pepper**, mix to combine. Spread mix evenly on a lined oven tray (see notes). Press potatoes, cut side down, firmly into cheese. Drizzle with **oil, salt and pepper**. Roast for 15–20 mins until potatoes and cheese crust are golden.



### 5. FINISH AND SERVE

Serve roasted vegetables, rosemary chicken and potatoes tableside.



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