



Product Spotlight: Red Chilli

Chillies are rich in vitamin C and boost your metabolism, making you feel warm when you eat them. Don't forget to wash your hands well after preparing them!



Caribbean Chicken with Tropical Salsa

Chicken Marylands roasted until charred in a homemade marinade with flavours of cumin and lime, served with a fresh mango salsa and rice.



45 minutes



4 servings



Chicken

Marinate overnight!

For a deeper flavour, prepare the chicken and marinate it overnight! Add some ground coriander and extra lime juice if you have some.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	31g	90g

FROM YOUR BOX

BROWN ONION	1
CELERY STALKS	2
GARLIC CLOVE	1
CORIANDER	1 packet
LIME	1
CHICKEN MARYLANDS	4-pack
BASMATI RICE	300g
MANGO	1
LEBANESE CUCUMBERS	2
RED CHILLI	1

FROM YOUR PANTRY

olive oil, brown sugar, ground cumin, soy sauce (or tamari), red wine vinegar

KEY UTENSILS

oven dish, saucepan, stick mixer or blender

NOTES

Remove the roots from the coriander and rinse the stems before blending. Reserve the leaves for garnish.

You can deseed the chilli if you prefer less heat. If you don't have red wine vinegar, use apple cider or white wine vinegar. Lime juice will also work well if you have some.



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1. BLEND THE MARINADE

Set oven to 250°C.

Roughly chop **onion**, **celery**, **garlic** and **coriander** stems (see notes). Blend together with zest and juice from 1/2 lime, **1/4 cup olive oil**, **2 tbsp soy sauce**, **2 tbsp cumin** and **1 tbsp sugar** using a stick mixer or blender.



4. MAKE THE SALSA

Dice **mango**, **cucumbers** and **chilli** (see notes). Toss together with **2 tbsp vinegar**.



2. ROAST THE CHICKEN

Slash **chicken** to the bone. Add to a lined oven dish, pour over marinade and toss to coat. Roast in oven for 30–35 minutes until slightly charred and cooked through.



5. FINISH AND SERVE

Chop coriander leaves and wedge remaining lime. Garnish chicken with coriander, and serve with salsa, rice and lime wedges.



3. COOK THE RICE

Meanwhile, place **rice** in a saucepan, cover with **600ml water**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

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