



### Product Spotlight: Lime

When zesting lemons, limes or oranges, only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, directly underneath the peel; this is quite bitter.



## Harissa Chicken Chops

### with Garlic Sauce

This dish is a one-tray wonder! Free-range chicken chops coated in fragrant harissa paste, roasted with baby potatoes and cherry tomatoes, served tableside with lime and garlic sauce and fresh mint!



40 minutes



4 servings



Chicken

## Bulk it up!

*Add extra veggies such as zucchini, red onion or chickpeas to the roasting tray to bulk up this dish.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	48g	28g	44g

## FROM YOUR BOX

BABY POTATOES	1kg
CHERRY TOMATOES	2 x 200g
CHICKEN CHOPS	1kg
HARISSA PASTE	2 sachets
LIME	1
GARLIC CLOVE	1
SOUR CREAM	1 tub
MINT	1 packet

## FROM YOUR PANTRY

oil for cooking, olive, oil, salt, pepper

## KEY UTENSILS

oven tray

## NOTES

Slashing the chicken helps to get more flavour into the meat and reduces roasting time.



### 1. PREPARE THE VEGETABLES

Set oven to 220°C.

Slice **potatoes**. Toss on a lined oven tray along with **cherry tomatoes**, **oil**, **salt** and **pepper**.



### 2. ADD CHICKEN AND ROAST

Slash **chicken** in 3-4 places (see notes). Coat with **harissa paste**, **salt** and **pepper**. Add to oven tray and roast for 25-30 minutes until **chicken** is cooked through and **potatoes** are tender.



### 3. MAKE THE GARLIC SAUCE

**Zest lime** and **juice 1/2** (wedge remaining). Crush **garlic**. Add to a bowl with **sour cream**, **1 tbsp olive oil**, **salt** and **pepper**. Mix to combine.



### 4. FINISH AND SERVE

Serve traybake at the table with **garlic sauce** and **lime wedges**. Garnish with **mint leaves**.



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