



**Product Spotlight:
Lemon Myrtle**


Used for centuries as bush medicine and to enhance the flavour of food by Indigenous Australians, lemon myrtle has an aroma of citrus and a strong lemony flavour. Perfect in sweet and savoury dishes.




Lemon Myrtle Roast Chicken

with Green Olive Dressing

Luscious skin-on chicken breast fillet, roasted with a herbaceous lemon myrtle mix over white sweet potatoes served with a delectable green olive dressing.

 35 minutes

 2 servings

 Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	54g	61g	65g

FROM YOUR BOX

WHITE SWEET POTATOES	500g
SKIN-ON CHICKEN BREAST FILLET	300g
MYRTLE HERB MIX	1 packet
GARLIC CLOVE	1
LEMON	1
OLIVES	1 jar
PARSLEY	1 packet
ZUCCHINI	1
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

oven tray

NOTES

Cut potato into wedges if desired.

Slashing the chicken helps it absorb more flavour and cook faster.

Myrtle herb mix: lemon myrtle flakes, lemon pepper, dried parsley, garlic powder, ground paprika, dried oregano.



1. PREPARE THE SWEET POTATO

Set oven to 220°C.

Cut **sweet potato** into angular pieces (see notes). Toss on a lined oven tray with **oil, salt and pepper**.



2. ADD CHICKEN & ROAST

Slash **chicken** in 2-3 places (see notes). Coat with **oil, myrtle herb mix** and **salt**. Place on top of the potato and roast for 25-30 minutes until potatoes are tender and chicken is cooked through.



3. CRUSH THE OLIVES

Crush **garlic**. Zest **lemon** and juice 1/2 (wedge remaining). Add to a bowl as you go along with **1/4 cup olive oil**. Drain **olives**. Add to bowl and use potato masher to crush.



4. FINISH THE DRESSING

Roughly chop **parsley** including tender stems. Dice **zucchini**. Add to **olives** and toss to combine.



5. FINISH AND SERVE

Serve traybake tableside along with olive dressing, fresh **rocket** and lemon wedges.



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