



**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:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	38g	18g	30g

## 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
WATERCRESS	1 sleeve

## 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, watercress** and **lemon wedges**.



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