



Product Spotlight: Persimmon

With notes of cinnamon, honey and apricot, ripe persimmons offer a complex sweetness that pairs beautifully with cheese, salads, or roasted meats. Their vibrant orange hue adds great colour to any plate.



Hazelnut Sage Roast Chicken

with Persimmons

Tender chicken thighs roasted with parsnips, fennel and Brussels sprouts until golden and caramelised, finished with a fragrant sage-hazelnut honey butter sauce and sweet fresh persimmon slices.



30 minutes



Chicken



4/6 servings

Add to it!

Crumble feta or goat cheese over the roasted vegetables just before serving for a creamy, salty contrast.

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	39g	26g	45g/50g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
PARSNIPS	3	4
FENNEL BULB	1	2
BRUSSELS SPROUTS	400g	400g + 200g
CHICKEN THIGH FILLETS	600g	600g + 300g
SAGE	1 packet	2 packets
HONEY	1 jar	1 jar
HAZELNUTS	40g	20g + 40g
PERSIMMONS	2	3

FROM YOUR PANTRY

oil for cooking, butter, salt, pepper, dried rosemary

KEY UTENSILS

saucepan, oven tray

NOTES

To make the sauce dairy-free, substitute butter with olive oil.

Stir lemon zest or a splash of balsamic vinegar into the butter sauce for extra brightness and acidity.



Scan the QR code to submit a Google review!



1. PREPARE THE VEGGIES

Set oven to 200°C.

Halve **parsnips** lengthways. Wedge **fennel** and halve **Brussels sprouts**. Toss on a lined oven tray with **oil, salt and pepper**.



2. ADD CHICKEN & ROAST

Coat **chicken** with **oil, 2 tsp rosemary, salt and pepper**. Add to oven tray with **veggies** and roast for 35-40 minutes or until **chicken** is cooked through and **veggies** are tender and browned.

6P - season chicken with **3 tsp rosemary**.



3. PREPARE THE INGREDIENTS

Pick **sage leaves**, roughly chop **hazelnuts** and slice **persimmons**.



4. MAKE THE SAUCE

Add **3 tbsp butter** and **2 tbsp oil** to a saucepan over medium heat. Cook until **butter** starts to foam. Add **sage leaves, hazelnuts** and **honey**. Cook for 2 minutes, stirring occasionally, to infuse the flavours. Remove from heat and season with **salt and pepper** (see notes).

6P - add **4 tbsp butter** and **3 tbsp oil** to pan.



5. FINISH AND SERVE

Divide **roasted vegetables** and **chicken** among plates. Spoon over **sauce** to cover **veggies** and **chicken**. Serve with slices of **persimmon**.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0440 132 826** or email **hello@dinnertwist.com.au**

