

**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



4/6 servings



Chicken

Per serve : PROTEIN TOTAL FAT CARBOHYDRATES
37g 17g 32g

FROM YOUR BOX

	4 PERSON	6 PERSON
WHITE SWEET POTATOES	1kg	1.5kg
SKIN-ON CHICKEN BREAST FILLETS	600g	600g + 300g
MYRTLE HERB MIX	1 packet	1 packet
GARLIC CLOVE	1	1
LEMON	1	1
OLIVES	1 jar	1 jar
PARSLEY	1 packet	1 packet
ZUCCHINI	1	1
WATERCRESS	1 sleeve	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.



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1. PREPARE THE SWEET POTATO

Set oven to 220°C.

Cut **sweet potato** into angular pieces (see notes). Toss on a lined over 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.



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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