



Spanish Chicken and Potatoes

A hearty one-pan Spanish-style chicken with tender potatoes, capsicum, kale and warming smoky spices.



35 minutes



Chicken



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	2
MEDIUM POTATOES	4	5
GARLIC CLOVE	1	2
RED CAPSICUM	1	2
DICED CHICKEN BREAST	600g	600g + 300g
KALE LEAVES	4	5

FROM YOUR PANTRY

oil for cooking, salt and pepper, smoked paprika, ground turmeric

NOTES

You can roast the potatoes instead to give a crispy texture.

Transform into a curry by adding coconut milk and different spices, serve with rice.

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1. SAUTÉ THE VEGETABLES

Heat **3 tbsp oil** in a large frypan over medium-high heat. Dice **onion** and cut **potatoes** into 3cm pieces, add to pan as you go. Crush and add **garlic clove** and cook for 12 minutes, stirring occasionally, until **potatoes** are golden and beginning to soften (see notes). Dice and add **capsicum** to pan.

TIP *You can add sliced mushrooms or corn kernels if you would like more vegetables.*

2. COOK THE CHICKEN

Coat **diced chicken** with **2 tsp smoked paprika**, **1 tsp ground turmeric**, **salt and pepper**. Add to pan and cook for 8–10 minutes, stirring, until golden and cooked through.

6P – coat chicken with **3 tsp smoked paprika** and **1 1/2 tsp ground turmeric**.

TIP *Add 1 tsp dried oregano or ground cumin from your pantry for extra depth of flavour. Add tinned chopped tomatoes for a saucier finish.*

3. ADD THE KALE

Roughly chop **kale leaves** and stir through. Season with **salt and pepper** to taste.

TIP *Add a handful of olives or a squeeze of lemon from your pantry to brighten the dish.*

4. FINISH AND SERVE

Divide **chicken and potatoes** among bowls or plates and serve.

TIP *Serve with crusty bread on the side, or a dollop of sour cream on top if desired.*

This recipe has simplified instructions to help lower your meal cost.