



# Grilled Chicken

with Roast Potato and Chopped Salad

Juicy chicken thigh fillets with golden potato discs and fresh salad of lettuce, cucumber and tomato.



35 minutes



2 servings



Chicken

## FROM YOUR BOX

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MEDIUM POTATOES	3
CHICKEN THIGH FILLETS	300g
BABY COS LETTUCE	1
TOMATO	1
LEBANESE CUCUMBER	1

## FROM YOUR PANTRY

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oil for cooking, salt and pepper

## NOTES

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You could serve the chicken and salad in wraps or burger buns if you have some! Add a yoghurt sauce or mayonnaise and serve with chips on the side.

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## 1. ROAST THE CHIPS

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Set oven to 220°C. Cut **potatoes** into discs. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 25–30 minutes or until golden and cooked through.

**TIP** *You can cut the potatoes into chips or wedges if preferred!*

## 2. COOK THE CHICKEN

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Coat **chicken** in **seasoning or marinade of choice** (see tip). Cook in frypan or griddle pan with **oil** over medium–high heat for 4–5 minutes each side or until cooked through.

**TIP** *You can roast the chicken if preferred. We coated the chicken with 1 tbsp pre-made lemon and herb marinade. You could use fresh chopped rosemary, dried herb of choice or ground spice of choice.*

## 3. PREPARE THE SALAD

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Rinse and chop **lettuce** leaves, **tomato** and **cucumber**. Toss together.

**TIP** *We dressed the salad with 1 tbsp yoghurt. You could use mayonnaise or a vinaigrette to dress the salad. Avocado, grated carrot, sliced capsicum or olives can be added to the salad.*

## 4. FINISH AND SERVE

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Serve **chicken** with **potato** and **salad**.

**TIP** *You can serve the dish with an aioli or mayonnaise sauce for dipping!*

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