

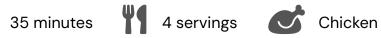




Grilled Chicken

with Roast Potato and Chopped Salad





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

FROM YOUR BOX

MEDIUM POTATOES	4
CHICKEN THIGH FILLETS	600g
BABY COS LETTUCE	1
ТОМАТО	1
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

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.

1. ROAST THE CHIPS

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.



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

2. COOK THE CHICKEN

Coat **chicken** in seasoning or marinade or 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.



You can roast the chicken if preferred. We coated the chicken with 2 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

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



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

Serve chicken with potato and salad.



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

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