



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



4 servings



Chicken

FROM YOUR BOX

MEDIUM POTATOES	4
CHICKEN THIGH FILLETS	600g
BABY COS LETTUCE	1
TOMATO	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.

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

2. COOK THE CHICKEN

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 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.

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

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.