



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



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



4/6 servings



Chicken

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	4	1.2kg
CHICKEN THIGH FILLETS	600g	600g + 300g
BABY COS LETTUCE	1	2-pack
TOMATO	1	2
LEBANESE CUCUMBER	1	2

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.

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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.