




Product Spotlight: Celery

Celery gets dehydrated in the fridge if left uncovered. To revive, cut off the base and the leaf ends, place into a bowl or glass of water in the fridge for a couple of hours and voila!



4 Garlic Roast Chicken with Butter Bean Salad

Classic roast chicken with flavours of oregano and garlic served with a tomato and butter bean salad with lemon dressing.

 40 minutes

 4 servings

 Chicken

8 February 2021

Spice it up!

You can use any preferred dried herb or ground spice for the chicken. Dried thyme, rosemary or tarragon works well with the garlic and the salad, or you could try sumac or lemon pepper.

Per serve: **PROTEIN** 37g **TOTAL FAT** 32g **CARBOHYDRATES** 30g

FROM YOUR BOX

GARLIC	2 1/2 cloves
SPLIT CHICKEN	1
CHERRY TOMATOES	1 bag (400g)
TINNED BUTTER BEANS	2 x 400g
CELERY STICKS	2
WATERCRESS	1 sleeve
LEMON	1/2 *
LABBANEH	1/2 tub *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, dried oregano, ground turmeric

KEY UTENSILS

oven tray

NOTES

Slashing the chicken to the bone will speed up cook time as well as allow more flavour to coat. You could also cook the chicken on the BBQ over a medium heat.



1. ROAST THE CHICKEN

Set oven to 250°C.

Combine 2 crushed garlic cloves with **2 tsp dried oregano, 1 tsp turmeric, 3 tbsp oil, salt and pepper**. Slash chicken to the bone (see notes). Place on a lined oven tray and roast for 30–35 minutes or until cooked through.



2. PREPARE THE SALAD

Halve cherry tomatoes. Drain butter beans. Dice celery and roughly chop watercress. Set aside in a large salad bowl.



3. MAKE THE DRESSING

Whisk together 1/2 crushed garlic clove with lemon juice and **3 tbsp olive oil**. Season with **salt and pepper**.



4. TOSS THE SALAD

Toss salad and dressing until coated. Dot with labbaneh cheese.



5. FINISH AND PLATE

Serve salad with roast chicken at the table.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

