

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Holy Smoke


Holy Smoke uses carefully selected fresh, natural and 100% WA local ingredients. They share our strong beliefs in supporting our local community.

MANJIMUP
holy smoke
Wood & Smoke Artisans
HAND CRAFTED GOURMET

3 Caesar Salad

A classic - with a twist! Crisp cos lettuce, crunchy pear and celery, tossed with roasted potatoes and smoked chicken in a creamy parmesan dressing.

 25 minutes

 4 servings




 Chicken

30 April 2021

Warm it up!

Add tomatoes, pear and pepitas to tray when roasting the potatoes for a warmer dish! Add some bread croutons, pasta or quinoa to bulk up the salad further!

FROM YOUR BOX

MEDIUM POTATOES	3
BABY COS LETTUCE	2-pack
PEAR	1
CELERY STICKS	2
SMOKED CHICKEN 	1 packet
CHERRY TOMATOES	1/2 bag (200g) *
AIOLI	1 tub (100g)
PARMESAN CHEESE	1 bag (125g)
PEPITA SEEDS	1 packet (40g)
 CHICKPEAS	400g
 AVOCADO	1

*Ingredient also used in another recipe

FROM YOUR PANTRY


oil for cooking, salt, pepper, smoked paprika

KEY UTENSILS

oven tray

NOTES

If you have any sour cream or parsley left from this week's box, you can add to the dressing!


 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.

Dry the chickpeas to make the crispy by gently rolling them in between a clean tea towel to remove the skins.



1. ROAST THE POTATOES


Set oven to 220°C. Roughly chop potatoes and toss with **oil, salt, pepper** and **1 tsp smoked paprika**. Roast for 20 minutes or until golden and tender.

 **VEG OPTION** - Prepare as above adding drained chickpeas (see notes) tossed with 1 tsp smoked paprika and oil.



2. PREPARE THE SALAD

Rinse and chop cos lettuce. Slice pear, celery and chicken, halve cherry tomatoes. Arrange on a platter.

 **VEG OPTION** - Prepare as above, adding sliced avocado instead of chicken.




3. MIX THE DRESSING

Mix aioli with 1/3 bag parmesan cheese and **1 tbs water** (see notes).



4. FINISH AND SERVE

Top salad with roasted potatoes, pepita seeds and extra parmesan, dollop with dressing to taste.

 **VEG OPTION** - Top salad with roasted potatoes and chickpeas. Scatter over pepita seeds and drizzle with dressing to taste.

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

