



Peri-Peri Chicken & Feta Wedges

with Zesty Baby Broccoli & Aioli

PUB BISTRO



Grab your Meal Kit with this symbol



Half Chicken



Nan's Special Seasoning



Peri Peri Sauce



Potato



Baby Broccoli



Zesty Chilli Salt



Cow's Milk Feta



Garlic Aioli

Prep in: 20-30 mins
Ready in: 45-55 mins

Eat Me Early

We reckon nothing can beat a chicken with a side of wedges and veggies, but this one may be the new best version. With glowing peri-peri sauce for a punch of flavour and a creamy scattering of feta on the wedges, the latest version is new and improved!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Honey

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
half chicken	1 packet	2 packets
Nan's special seasoning	1 sachet	1 sachet
peri peri sauce	1 packet (50g)	1 packet (100g)
honey*	1 tsp	2 tsp
potato	2	4
baby broccoli	1 bag	1 bag
zesty chilli salt	½ sachet	1 sachet
cow's milk feta (95g)	½ packet	1 packet (190g)
garlic aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2999kJ (717Cal)	393kJ (94Cal)
Protein (g)	66.9g	8.8g
Fat, total (g)	31.7g	4.2g
- saturated (g)	15.9g	2.1g
Carbohydrate (g)	39.1g	5.1g
- sugars (g)	14.5g	1.9g
Sodium (mg)	1689mg	221mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Start the chicken

- Preheat oven to **240°C/220°C fan-forced**. Season **half chicken** with a good pinch of **salt** and **pepper**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **chicken**, skin-side down, until browned, **5 minutes** each side.
- Meanwhile, combine **Nan's special seasoning** and a drizzle of **olive oil** in a small bowl.

2



Roast the chicken

- Transfer the **chicken** to a lined oven tray.
- Use the back of spoon to spread **Nan's spice mixture** over the **chicken**. Roast **chicken** until cooked through, **35-45 minutes**.
- Meanwhile, combine **peri peri sauce** and the **honey** in a second small bowl.
- When the chicken is done, top **chicken** with the **peri peri mixture** and set aside to rest for **5-10 minutes**.

TIP: Chicken is cooked through when it's no longer pink inside.

3



Bake the wedges

- While the chicken is roasting, cut **potato** into wedges, then place on a second lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat.
- When the chicken has **20 minutes** remaining, bake wedges until tender, **20-25 minutes**.

4



Prep the baby broccoli

- Meanwhile, halve any thicker stalks of **baby broccoli** lengthways.

5



Cook the baby broccoli

- Return the frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **baby broccoli**, tossing, until tender, **4-5 minutes**.
- Remove pan from heat, then sprinkle over **zesty chilli salt** (**see ingredients**).

6



Serve up

- Halve the chicken.
- Divide peri peri chicken, potato wedges and zesty baby broccoli between plates.
- Crumble **feta** (**see ingredients**) over potato wedges.
- Serve with **garlic aioli**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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