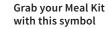


Peri-Peri Chicken & Feta Wedges

with Zesty Baby Broccoli & Aioli

PUB BISTRO









Half Chicken



Nan's Special Seasoning



Potato

Peri Peri Sauce



Baby Broccoli

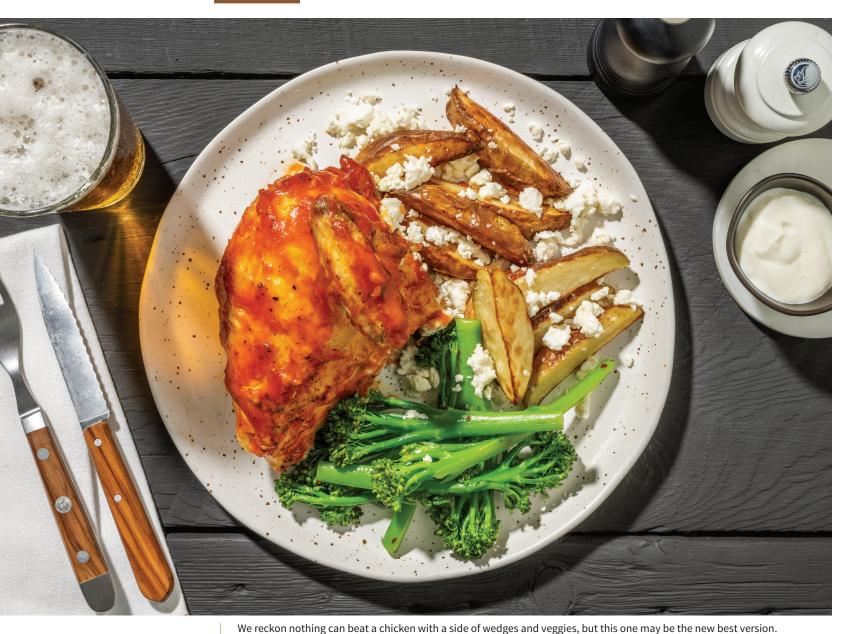




Cow's Milk



Garlic Aioli



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

Eat Me Early

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!

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

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	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	½ packet (95g)	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.



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.



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.



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.



Prep the baby broccoli

 Meanwhile, halve any thicker stalks of baby broccoli lengthways.



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).



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!

