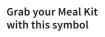


with Mayonnaise & Flaked Almonds

CLIMATE SUPERSTAR













Indian Spice Blend

Flaked Almonds



Chicken Thigh

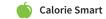


Baby Leaves

Mayonnaise



Prep in: 15-25 mins Ready in: 35-45 mins



Bring out the aromatic scents of a Sri Lankan inspired spice mix and a warm palette of crispy roast veggies. Combine them together to enrich your dinner with colour and flavour. You won't be disappointed in how everything tastes so undeniably good.



Olive Oil, Honey, White Wine Vinegar

# 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

Two oven trays lined with baking paper  $\cdot$  Large frying pan

#### Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
kumara	2 (medium)	2 (large)	
carrot	1	2	
mild North Indian spice blend	1 medium sachet	1 large sachet	
flaked almonds	1 packet	2 packets	
chicken thigh	1 medium packet	2 medium packets OR 1 large packet	
Sri Lankan spice blend	1 medium sachet	1 large sachet	
honey*	1 tsp	2 tsp	
baby leaves	1 medium packet	1 large packet	
white wine vinegar*	drizzle	drizzle	
mayonnaise	1 medium packet	1 large packet	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2536kJ (606Cal)	512kJ (122Cal)
Protein (g)	35.9g	7.2g
Fat, total (g)	31.6g	6.4g
- saturated (g)	6.5g	1.3g
Carbohydrate (g)	52.4g	10.6g
- sugars (g)	15.4g	3.1g
Sodium (mg)	1017mg	205mg

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.



# Roast the veggies

- Preheat oven to 240°C/220°C fan-forced. Cut kumara and carrot into bite-sized chunks.
- SPICY! The spice blend is mild, but use less if you're sensitive to heat. Place
  veggies on a lined oven tray. Sprinkle over mild North Indian spice blend,
  drizzle with olive oil and toss to coat. Season with salt and pepper.
- Spread out evenly, then roast until tender, 25-30 minutes.



# Get prepped

- Meanwhile, heat a large frying pan over medium-high heat. Toast flaked almonds, tossing, until golden, 2-3 minutes. Transfer to a bowl and set aside.
- In a medium bowl, combine chicken thigh, Sri Lankan spice blend, a pinch
  of salt and a drizzle of olive oil.



#### Cook the chicken

- Return the frying pan to medium-high heat with a drizzle of olive oil.
- Cook chicken until browned, 2 minutes each side.
- Transfer chicken to a second lined oven tray and drizzle with the honey.
   Bake until cooked through, 12-14 minutes.

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



# Serve up

- When the roasted veggies are done, add baby leaves and a drizzle of white wine vinegar to the tray. Gently toss to combine. Season to taste.
- Slice Sri Lankan-spiced chicken.
- Divide roast veggie toss between bowls. Top with chicken.
- Dollop over **mayonnaise** and garnish with toasted almonds to serve. Enjoy!

