

Spiced Chicken & Garlic-Butter Potatoes

with Cherry Tomato Salad & Truffle Mayo

Grab your Meal Kit with this symbol



Potato



Cherry Tomatoes



Garlic



Chicken Thigh



Aussie Spice Blend




Mixed Salad Leaves



Italian Truffle Mayonnaise

Prep in: 20-30 mins
Ready in: 30-40 mins

 Carb Smart

 Eat Me Early

Can you really get more of a classic meal than a chicken, potato and salad number? The answer is no. This one is taken to the next level by its special sides, like our everything garnish and Italian truffle mayonnaise.

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

Pantry items

Olive Oil, Butter, Honey, Vinegar (White Wine or Balsamic)

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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
cherry tomatoes	1 medium packet	1 large packet
garlic	2 cloves	4 cloves
butter*	20g	40g
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
honey*	1 tsp	2 tsp
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 medium packet	1 large packet
Italian truffle mayonnaise	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2503kJ (598Cal)	504kJ (120Cal)
Protein (g)	34.9g	7g
Fat, total (g)	37.7g	7.6g
- saturated (g)	11.2g	2.3g
Carbohydrate (g)	39g	7.9g
- sugars (g)	20.4g	4.1g
Sodium (mg)	844mg	170mg
Dietary Fibre (g)	5.7g	1.1g

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



Roast the potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into bite-sized chunks.
- Place **potatoes** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until just tender, **18-20 minutes**.

Little cooks: Kids can help toss the potatoes.

4



Finish the potatoes

- When the potatoes are done, lightly crush them on the tray until 1cm-thick. Drizzle with **melted garlic butter**. Return to oven to roast until golden, **8-10 minutes**.

2



Get prepped

- Meanwhile, halve **cherry tomatoes**. Finely chop **garlic**.
- In a small microwave-safe bowl, add the **butter** and **garlic**. Microwave in **10 second** bursts, until melted. Season with **salt** and **pepper**, then set aside.
- In a medium bowl, combine **chicken thigh**, **Aussie spice blend** and a drizzle of **olive oil**.

5



Toss the salad

- Meanwhile, combine a drizzle of **vinegar** and **olive oil** in a large bowl. Season to taste.
- Add **mixed salad leaves** and **cherry tomatoes** to the dressing and toss to combine.

Little cooks: Take the lead by combining the ingredients for the dressing!

3



Cook the chicken

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

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

6



Serve up

- Slice spiced chicken.
- Divide chicken, garlic-butter potatoes and cherry tomato salad between plates.
- Serve with **Italian truffle mayonnaise**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW19



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