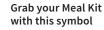
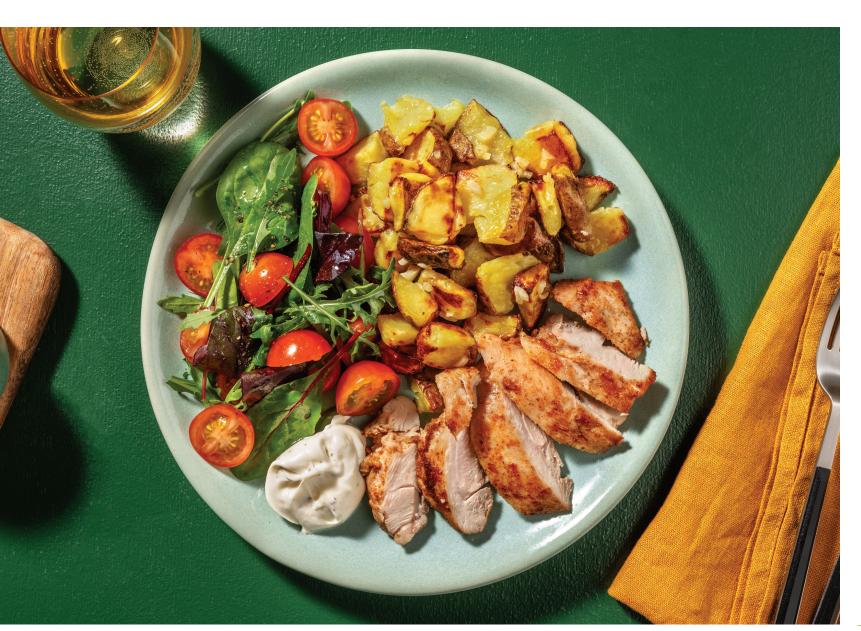


Spiced Chicken & Garlic-Butter Potatoes with Cherry Tomato Salad & Truffle Mayo







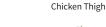














Aussie Spice Blend



Leaves



Mayonnaise

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

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.





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 \cdot Large frying pan

Ingredients

9. 36.63			
	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.



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.



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.



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.



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.



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!



Serve up

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

