

MARLEY SPOON



Garlic and Rosemary Chicken

with Sarladaise Potatoes



30-40min



2 Portions

Chicken cutlets get special treatment here by spreading a gorgeous garlic butter under the skin. The butter mixture not only keeps the chicken moist, but adds flavour as it bastes the cutlets. The chicken is not the only one getting spoiled, the potatoes get cooked in duck fat resulting in crispy yet creamy layers of potato.

What we send

- mixed leaves
- duck fat
- free-range chicken cutlets
- thyme, rosemary, 2 garlic cloves, 1 banana shallot
- red wine vinegar
- desiree potatoes

What you'll require

- butter⁷
- Dijon mustard¹⁷
- olive oil
- salt and pepper

Utensils

- baking paper
- fish slice
- large frypan
- medium saucepan
- oven tray
- Whisk

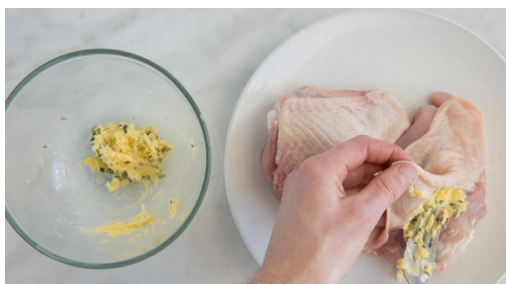
- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 785.0kcal, Fat 50.5g, Proteins 38.1g, Carbs 42.0g



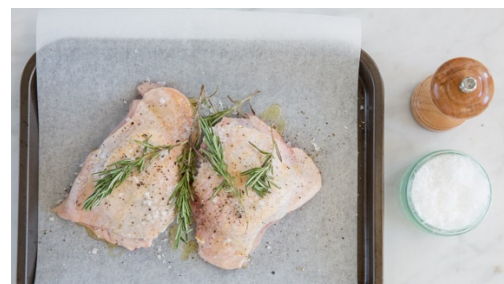
1. Prepare chicken

Preheat oven to 200C. Crush the **garlic**. Pick half the **thyme** leaves (discard stems) and finely chop. Use the back of a fork to mash together the garlic, thyme and 25g **butter**. Gently lift skin from the **chicken thigh cutlet** and smear the **garlic butter** over the flesh. Lower back the skin to cover the butter mixture.



4. Fry potatoes

Cut **potatoes** into 5mm thin rounds. Melt the **duck fat** in a large frypan over medium-high heat. Cook the sliced potatoes in a single layer for 6-8 mins, turning once, until crisp and golden. Remove from heat and toss with **salt and pepper**.



2. Roast chicken

Arrange the **chicken** on an oven tray lined with baking paper. Place the **rosemary sprigs** over the chicken. Drizzle with 1 tsp **oil**. Season with **salt and pepper** and roast for 35 mins or until cooked through and the skin is golden.



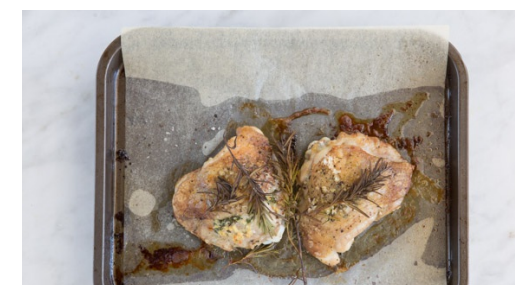
5. Make dressing

Very finely chop the **shallot**. Place in a small bowl (use to taste) with the **red wine vinegar**, 1 tsp **mustard** and 2 tbs **oil**. Season with **salt and pepper** and whisk until combined.



3. Cook potatoes

Meanwhile, peel the **potatoes** and place in a medium saucepan. Cover with **water** and add a generous pinch of **salt**. Bring to the boil and then cook for 15 mins or until beginning to soften. Drain and cool slightly.



6. Get ready to serve

Use a fish slice to transfer the **potatoes** onto serving plates. Top with the **roast chicken**. Serve with the **salad leaves** drizzled with **shallot dressing**.