

MARLEY SPOON



Smoky Roast Chicken

with Sweet Potato and Lime



30-40min



2 Portions

Chipotle chillies are actually dried jalapeno chillies and once they are dried they take on a lovely smoky flavour and make a great addition to stews, marinades or to a sauce like we have here. And to stay on the smoky path, we've marinated our chicken in a smoked paprika spice rub that is so fragrant once baked. Teamed with a refreshing salad, this dinner is a wonderful warm weather meal.

What we send

- chipotle sauce ⁶
- free-range chicken thigh fillet
- mixed leaves
- roma tomatoes
- avocado
- spice mix
- red onion
- lemon
- ginger
- sweet potato

What you'll require

- Australian honey
- olive oil
- salt and pepper
- soy sauce ⁶

Utensils

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

Allergens

Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 710.0kcal, Fat 30.3g, Proteins 41.6g, Carbs 58.5g



1. Roast sweet potato

Preheat oven to 220C. Line 2 oven trays with baking paper. Scrub and cut the **sweet potato** into 1cm wide wedges. Toss the sweet potato with 1 tbs **oil** and a pinch of **sea salt and pepper**. Arrange on 1 tray in a single layer. Roast for 20-25 mins, turning halfway through, until golden and tender.



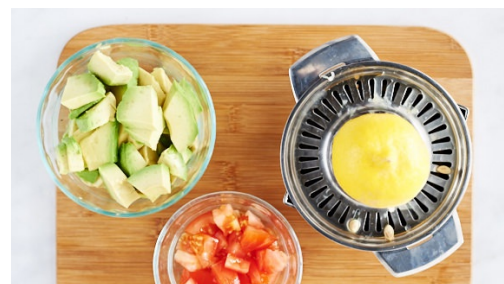
4. Roast chicken

Scatter the **onion** over the second oven tray and top with the **marinated chicken**. Drizzle over 1 tbs **lemon juice**. Roast for 20-25 mins until the chicken is cooked through and golden.



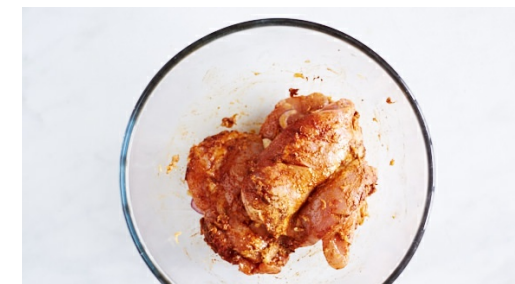
2. Prepare ingredients

Meanwhile, make 2-3 shallow cuts into the **chicken thigh fillets**. Peel and finely grate the **ginger**. Zest and juice half the **lemon**. Halve and thinly slice the **red onion**.



5. Prepare salad ingredients

Juice the remaining **lemon** half. Finely chop the **avocado**. Coarsely chop the **tomato**.



3. Marinate chicken

Combine the **spice mix** with the **ginger**, **lemon zest**, 1 tsp **honey**, ½ tsp **soy sauce**, 3 tsp **oil** and a pinch of **sea salt**. Add the **chicken** and massage well with the **marinade**.



6. Assemble salad

Toss the **lettuce leaves**, **tomato** and **avocado** in a large bowl with 1 tbs **lemon juice**, 1 tbs **oil** and a pinch of **sea salt and pepper**. Arrange the **salad** on plates and top with the **smoky chicken** and **roasted vegetables**. Drizzle with **chipotle sauce**.