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Spiced Chicken and Roasted Tarragon Potatoes



30-40min



4 Portions

This delicious no-fuss winner is set to become a family favourite! Just pop the potatoes in the oven, and while they're roasting, quickly marinade the chicken, barbecue until golden and serve it all with a simple salad.

What we send

- tarragon
- Lebanese cucumber
- aioli ^{3,7}
- spice mix
- baby cos lettuce
- cherry tomatoes
- free-range chicken thigh fillet
- lemon
- chat potatoes

What you'll require

- Australian honey
- olive oil
- sea salt and pepper
- white wine vinegar ¹⁷

Utensils

- baking paper
- chargrill or frypan
- grater
- oven tray
- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

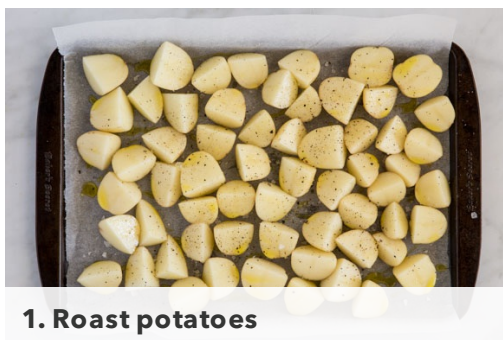
The chicken thighs can be either barbecued or cooked in a chargrill pan or large frypan.

Allergens

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens.

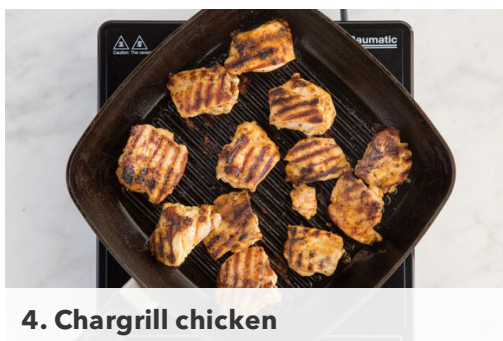
Nutrition per serving

Energy 535.0kcal, Fat 22.4g, Proteins 43.2g, Carbs 34.3g



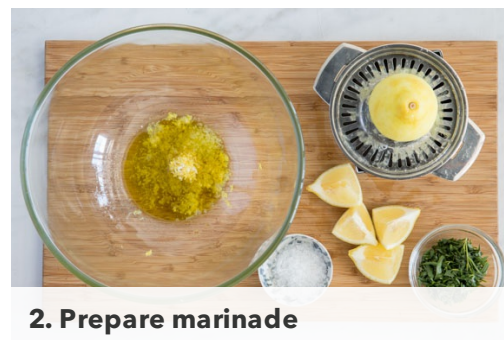
1. Roast potatoes

Preheat barbecue hot plate to medium-high (see cooking tip). Preheat oven to 220C. Cut the **potatoes** into quarters and place on a lined oven tray. Drizzle with 2 tsp **oil** and season with **sea salt and pepper**. Roast for 20-25 mins or until tender.



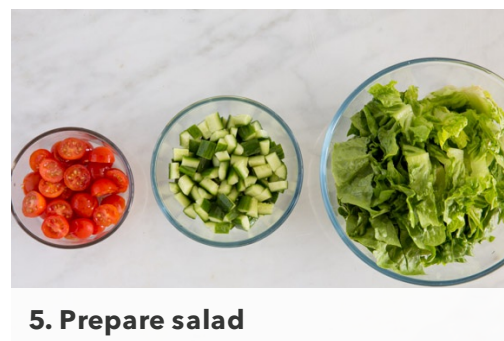
4. Chargrill chicken

Cook the **chicken** on the preheated barbecue over medium-high heat for 5-6 mins each side until cooked and golden. Remove chicken from the pan and keep warm. Toss half the **tarragon** through the **potatoes**.



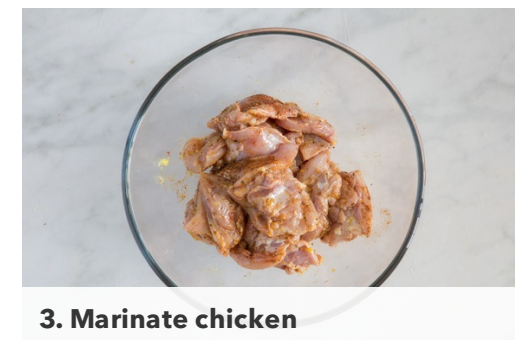
2. Prepare marinade

Meanwhile, zest and juice half the **lemon**. Cut the remaining half into wedges. Pick the **tarragon** leaves and coarsely chop. Combine the **lemon zest**, 1 tbs **juice**, **spice mix** and 1 tbs **oil** in a large bowl. Season with a pinch of **sea salt**.



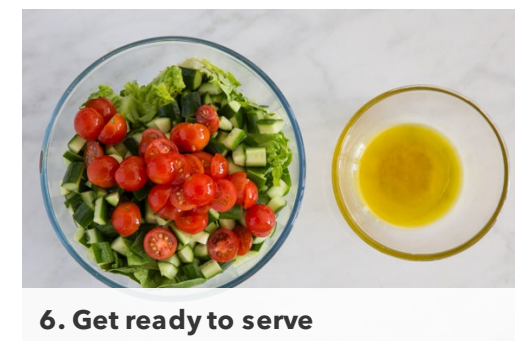
5. Prepare salad

Meanwhile, halve the **cherry tomatoes**. Dice the **cucumber**. Coarsely chop the **baby cos lettuce leaves**. Combine the salad ingredients in a large bowl.



3. Marinate chicken

Trim any excess fat from the **chicken thigh fillets** and cut each in half. Add the chicken to the marinade and toss to coat.



6. Get ready to serve

Combine 2 tbs **oil**, 2 tsp **white wine vinegar** and 1 tsp **honey** in a small bowl. Season with **sea salt and pepper**, if liked. Drizzle over **salad** and toss to combine. Divide the **chicken**, **potatoes** and salad between plates. Scatter over the remaining **tarragon** and serve with **aioli** and **lemon wedges**.