

# MARLEY SPOON



## Spice Roasted Chicken

with Lemon, Olives and Kipflers



30-40min



2 Portions

Is there better match in culinary heaven than chicken, honey and lemon? This trinity is such a harmonious balance of flavours, that long after you finish this delicious dinner, you'll still be feeling spiritually uplifted.

## What we send

- free-range chicken thigh fillet
- harissa
- red capsicum
- thyme and parsley
- green Sicilian olives
- kipfler potatoes
- garlic
- onion
- lemon

## What you'll require

- Australian honey
- olive oil
- salt and pepper

## Utensils

- baking paper
- Colander
- grater
- medium saucepan
- oven tray
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

May contain traces of allergenic ingredients.

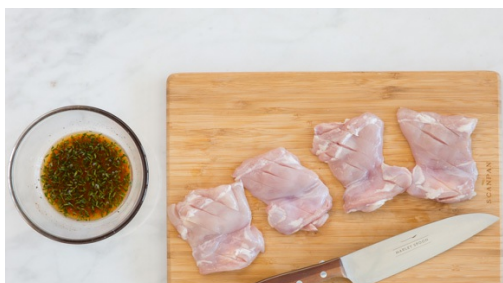
## Nutrition per serving

Energy 580.0kcal, Fat 27.5g, Proteins 35.8g, Carbs 40.6g



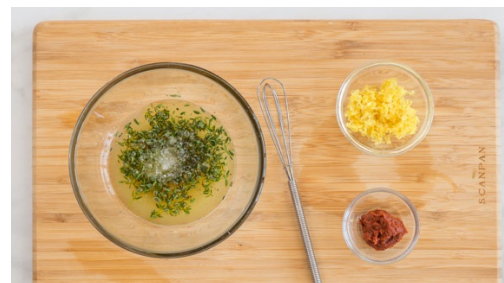
### 1. Prepare potatoes

Preheat oven to 200C. Wash and scrub the **potatoes**. Place in a medium saucepan of salted water and bring to the boil. Cook for 10 mins or until al dente. Drain, refresh under cold water and drain again. Cut in half lengthwise and toss with 1 tbs **oil** in a large roasting dish lined with baking paper. Arrange cut-side up.



### 4. Prepare chicken

Score the **chicken thigh fillets** several times with a sharp knife. Add to the **honey sauce** and toss to coat well.



### 2. Prepare sauce

Meanwhile, finely pick the **thyme** leaves (discard stems). Zest the **lemon**. Squeeze the juice into a large bowl and stir in 2 tbs **oil**, thyme, 1 tbs **honey**, half the **harissa** and some **salt and pepper**.



### 5. Roast chicken

Add the **chicken** (and any sauce) to the roasting dish with the **onion**, **capsicum** and **garlic** and stir to combine. Scatter over the **olives** and bake for 25 mins or until the chicken and potatoes are brown and tender.



### 3. Prepare ingredients

Cut the **onion** into rings. Finely chop the **garlic**. Stone the **olives**. Deseed and cut the **capsicum** into wedges.



### 6. Prepare garnish

Pick the **parsley** leaves (discard stems) and finely chop. Combine with the reserved **lemon zest**. Serve the **spiced roasted chicken** scattered with the **lemon parsley garnish**.