



## Crispy-Skin Chicken

with Almond Potatoes



30-40min



2 Portions

Bring a little bit of the French countryside to your table with this elegant but simple farmhouse classic. Chicken is marinated in floral lemon zest and robust rosemary that really packs a flavour punch, while baby potatoes are laced with a gorgeous burnt almond butter. Served with a side of glorious greens, this dinner is a real winner.

## What we send

- silverbeet prepack 200gm
- free-range chicken breast fillet, skin on
- chat potatoes
- rosemary, parsley and 1 garlic clove
- lemon
- roma tomato
- flaked almonds <sup>15</sup>

\* The remainder of this ingredient won't be used in this recipe.

## What you'll require

- butter <sup>7</sup>
- olive oil
- sea salt and pepper

## Utensils

- foil
- large frypan
- medium saucepan

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

## Cooking tip

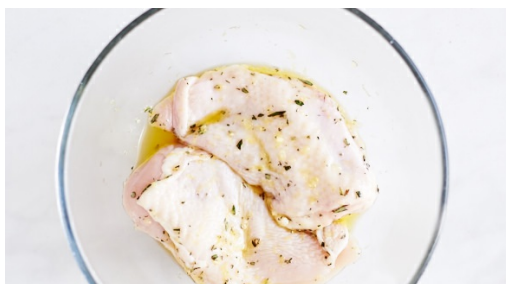
\*\*Use 1 tsp for 2P/2 tsp for 4P. Our recipes now come in two sizes: 2P = 2 portions | 4P = 4 portions.

## Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens.

## Nutrition per serving

Energy 580.0kcal, Fat 27.0g, Proteins 45.9g, Carbs 30.2g



### 1. Marinate chicken

Finely chop or crush the **garlic**. Finely grate the **lemon** (use half the zest for 2P\*\* see cooking tip). Cut the lemon into wedges. Pick the **rosemary** leaves, discarding stems, and finely chop. Combine the **garlic**, **lemon zest**, **rosemary**, **salt** and **pepper** and half the **oil** in a bowl. Add the **chicken** and mix well to coat.



### 4. Cook chicken

Put the **almonds** into a large cold frypan over medium heat. Toast, tossing constantly, for 3 mins or until golden. Transfer to a board and coarsely chop. Place the **chicken** in the pan, skin-side down, and loosely cover with foil. Cook for 4-5 mins until golden. Remove foil, turn chicken over and cook for a further 4-5 mins until cooked through. Set aside.



### 2. Prepare potatoes

Peel the **potatoes** and cut the larger ones in half. Place potatoes in a medium saucepan, cover with cold water and season with **salt**. Bring to the boil over medium-high heat, cook for 12 mins or until tender, then drain and set aside. Rinse, dry the pan and reserve.



### 5. Cook vegetables

Wipe chicken pan clean. Heat the remaining **oil** in the same pan over medium-high heat. Cook the **silverbeet stems** for 3 mins, then add the **leaves** and **tomatoes**, and cook for 5 mins or until wilted. Season with **salt** and **pepper**. Cover and keep warm until ready to serve.



### 3. Prepare vegetables

While potatoes are cooking, wash and remove the **silverbeet** leaves from the stems. Cut the stems into 2cm chunks and thickly shred the leaves. Coarsely chop the **tomato** and the **parsley**, including the stems.



### 6. Get ready to serve

Melt the **butter** in the saucepan over medium heat. Cook for 2 mins or until the butter turns golden and has a nutty aroma. Add the **potatoes** and cook for 1 min, then toss through the **almonds** and **parsley**. Remove from the heat. Divide the **chicken**, **potatoes** and **silverbeet** mixture among plates and serve with **lemon wedges**.