

# MARLEY SPOON



## Crispy-Skin Chicken

with Almond Potatoes



30-40min



4 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

- chat potatoes
- free-range chicken breast fillets
- Silverbeet Prepack 400gm
- 2 garlic cloves, parsley and rosemary
- flaked almonds 15
- roma tomatoes
- lemon

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

## What you'll require

- butter 7
- 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 505.0kcal, Fat 19.3g, Proteins 45.8g, Carbs 29.5g



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.



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.



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.



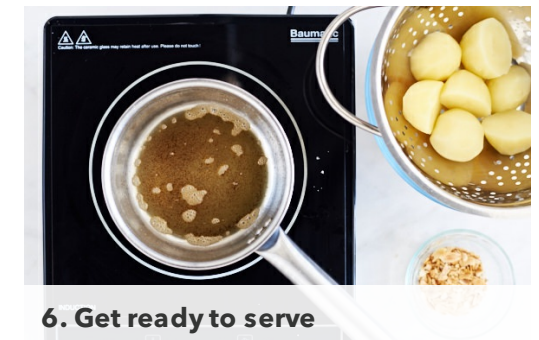
4. Cook chicken

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.



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.



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**.