

Print id00843hero crispytarragonchicken 112 badge

Roast Chicken and Tarragon

with Croutons and Leaves.



20-30min



4 Portions

Tarragon is a Marley Spoon favourite for its enchanting, fragrant flavour. Here, we've swirled it into silky melted butter for an aromatic sauce to drizzle over a quick roast chicken. Paired with a light celery salad with crunchy croutons, this family-friendly meal will have everyone feeling like they've been swept away to France.

What we send

- lemons
- free-range chicken breast
- tarragon
- celery, Lebanese cucumber
- bread roll ^{1,6,7}
- mixed salad leaves

What you'll require

- butter ⁷
- olive oil
- sea salt and pepper

Utensils

- baking paper
- medium frypan
- oven tray
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

If you have an ovenproof frypan, use it to cook the chicken on the stovetop and in the oven and save washing up one tray.

Allergens

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

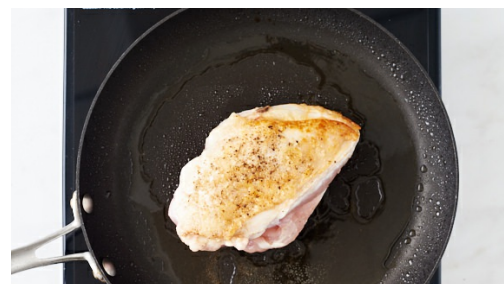
Nutrition per serving

Energy 590kcal, Fat 29.6g, Carbs 33.8g, Proteins 44.4g



1. Prepare croutons

Preheat the oven to 220C. Line 2 oven trays with baking paper (see cooking tip). Tear or cut the **bread** into 2cm chunks. Spread in a single layer over one lined tray, drizzle with **1 tbs olive oil**, season with **salt** and toss to combine. Set aside.



2. Sear chicken

Heat **1 tbs olive oil** in a large frypan over medium-high heat. Season the **chicken** on both sides with **salt and pepper**, then cook for 3 mins each side or until golden.



3. Roast chicken

Transfer the **chicken** to the remaining lined tray and roast for 10-12 mins until just cooked through. Put the **bread** in the oven at the same time, removing it after 6-8 mins when crisp and golden. Once the chicken is cooked, remove from the oven and set aside to rest for 5 mins.



4. Prepare salad ingredients

Meanwhile, thinly slice the **celery**. Coarsely chop the **cucumbers**. Juice **half the lemon** and cut the **remaining lemon** into wedges.



5. Prepare tarragon butter

Melt **40g butter** in a small saucepan over medium heat, then remove from the heat. Pick the **tarragon** leaves and finely chop, then stir into the melted butter.



6. Get ready to serve

Combine **1 tbs olive oil** and **3 tsp lemon juice** in a large bowl and season with **salt and pepper**. Add the **cucumber, celery** and **mixed salad leaves** and toss to combine. Thinly slice the **chicken**. Divide the **salad, croutons** and **chicken** among plates. Drizzle over the **tarragon butter** and any resting juices. Serve with the **lemon wedges**.