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## Lemon Butter Chicken

with Snow Peas and Potato



20-30min



2 Portions

In this delicious rendition of lemon butter chicken, we've forgone the heavy cream in place of fragrant stock and used a double dose of lemon to heighten that wonderful citrus flavour. Soft, creamy potatoes add a little thickening, while crisp blanched snow peas provide fresh balance.

## What we send

- chicken-style stock cube
- free-range chicken breast fillet
- onion
- lemon
- chat potatoes
- baby spinach leaves
- snow peas

## What you'll require

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

## Utensils

- medium frypan
- sieve
- small saucepan

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

## Allergens

Milk (7). May contain traces of other allergens.

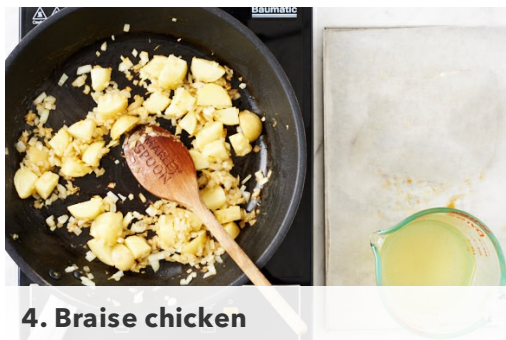
## Nutrition per serving

Energy 665kcal, Fat 43.6g, Carbs 21.0g, Proteins 42.7g



### 1. Prepare vegetables

Finely chop the **onion**. Finely grate the **lemon** zest, then juice. Trim the stems from the **snow peas**, removing the string from one side. Cut the unpeeled **potatoes** into 1.5cm chunks. Coarsely chop **25g butter**.



### 4. Braise chicken

Reduce the heat to medium and add **1 tbs olive oil** to the frypan. Cook the **onion**, **potato** and **lemon zest**, stirring, for 2 mins. Add the **stock**, **chicken** and any resting juices, cover and cook for 6-8 mins until the chicken is just cooked through. Remove the chicken from the pan and set aside to rest for 5 mins.



### 2. Make stock

Meanwhile, crumble **1 stock cube** (reserve remainder for another use) into a heatproof jug, add **250ml (1 cup) boiling water** and stir to combine.



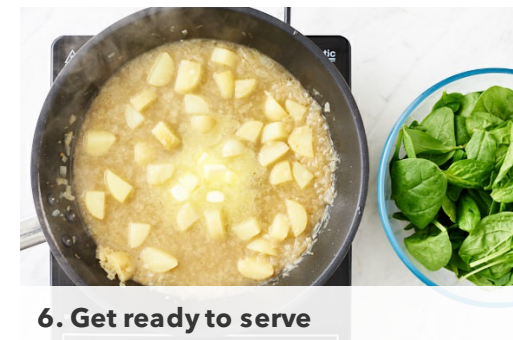
### 5. Cook vegetables

Bring a small saucepan of water to the boil. Add the **snow peas** to the pan of boiling water and cook for 1-2 mins until just tender.



### 3. Brown chicken


Season the **chicken** on both sides with **salt and pepper**. Heat **1 tbs olive oil** in a medium frypan over medium-high heat. Cook the chicken for 3 mins each side or until browned. Remove the chicken from the pan and set aside.



### 6. Get ready to serve

Add the **butter** and **1 tbs lemon juice** to the sauce and stir over low heat for 1-2 mins until the butter is melted and the sauce thickens slightly. Add the **spinach** and cook for 1 min or until wilted. Slice the **chicken**, then divide the chicken and **vegetables** among plates. Spoon over the **lemon butter sauce** to serve.

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