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Lemon Butter Chicken

with Snow Peas and Potato



20-30min



4 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

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

What you'll require

- boiling water
- butter⁷
- olive oil
- sea salt and pepper

Utensils

- large frypan
- medium saucepan
- sieve

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

Allergens

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

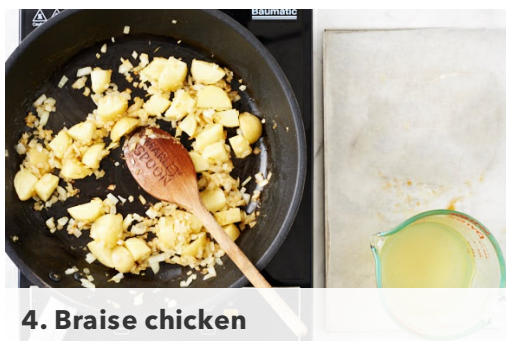
Nutrition per serving

Energy 620kcal, Fat 39.7g, Carbs 19.5g, Proteins 42.0g



1. Prepare vegetables

Finely chop the **onion**. Finely grate the **lemon zest**, then juice the lemons. Trim the stems from the **snow peas**, removing the string from one side. Cut the unpeeled **potatoes** into 1.5cm chunks. Coarsely chop **50g 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 the **stock cubes** into a heatproof jug, add **500ml (2 cups) boiling water** and stir to combine.



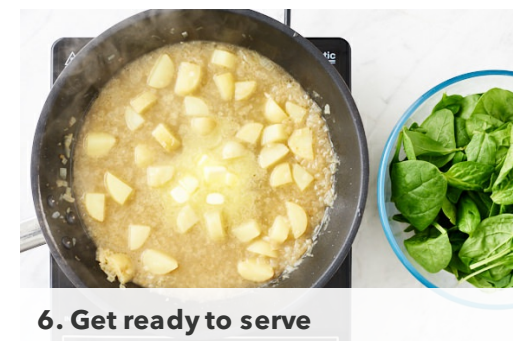
5. Cook vegetables

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 **2 tbs olive oil** in a large 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 **2 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.