

Webfid00144hero chorizochickenkiev 730

Chorizo Chicken Kiev with

Spinach Mash and Roasted Tomatoes



30-40min



4 Portions

Who can resist the combination of golden chicken and garlic butter? We've amped up the deliciousness by adding crispy chorizo to the filling and served it with an easy mash, green beans and divine roasted tomatoes.

What we send

- baby spinach leaves
- cherry tomatoes
- garlic cloves, parsley
- green beans
- free-range chicken breast fillets
- potatoes
- panko breadcrumbs¹
- chorizo

What you'll require

- butter⁷
- egg³
- milk⁷
- olive oil
- plain flour¹
- salt

Utensils

- baking paper
- large frypan
- medium saucepan
- oven tray
- potato masher

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

Cooking tip

If the kids don't like spinach, serve their portions of mash plain.

Allergens

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 745.0kcal, Fat 30.0g, Proteins 54.6g, Carbs 59.6g



1. Cook chorizo

Preheat oven to 180C. Line a large oven tray with baking paper. Finely chop the **chorizo**. Heat 1 tbs **oil** in a large frypan over medium heat. Cook the chorizo for 4 mins or until browned. Remove from pan with a slotted spoon and set aside to cool.



2. Prepare ingredients

Finely chop the **garlic**. Pick the **parsley** leaves and finely chop with some of the stems. Place ¼ cup **flour** on a plate. Whisk 1 **egg** in a shallow dish. Place the **breadcrumbs** in another shallow dish. Peel and cut the **potatoes** into 4cm pieces. Slice a pocket into the side of each **chicken breast fillet**.



3. Coat chicken

Soften 30g **butter** and mix with the cooked **chorizo, garlic, parsley** and **salt**. Spoon the mixture into the **chicken pockets**. Press edges of pocket together to seal. Coat the chicken in **flour**, then **egg** and finally in **breadcrumbs**. Trim the **green beans**.



4. Cook chicken

Heat 2 tbs **oil** in same frypan over medium-high heat. Cook the **chicken** for 2-3 mins each side until golden brown all over.



5. Roast vegetables

Meanwhile, place the **potatoes** in a medium saucepan with cold water and season with **salt**. Bring to the boil and cook for 15 mins or until tender. Transfer the **chicken** to the prepared tray and add the **cherry tomatoes** and **green beans**. Drizzle the vegetables with 2 tsp **oil**. Roast for 15 mins or until the **chicken** is cooked and the tomatoes have softened.



6. Make mash

Drain the **potatoes** and return to the pan. Place over low heat for 1-2 mins to dry out. Add 20g **butter** and 60ml (¼ cup) **milk** and mash well. Stir the **spinach** into the mash and season with **salt** (see cooking tip). Serve the **chicken** with the **beans** and mash. Spoon the **tomatoes** over the mash.