

DINNERLY



Green Goddess Chicken and Roast Potato Salad

with Green Beans



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!

WHAT WE SEND

- 2 potatoes
- 150g green beans
- 1 spring onion
- chicken tenderloins
- 5g mint and garlic seasoning^{2,3}
- 25ml green goddess dressing

WHAT YOU NEED

- 1½ tbs olive oil
- 2 eggs¹
- 1 tbs mayonnaise¹

TOOLS

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

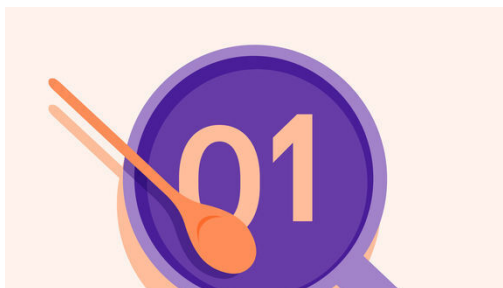
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Soy (2), Sulphites (3). May contain traces of other allergens.

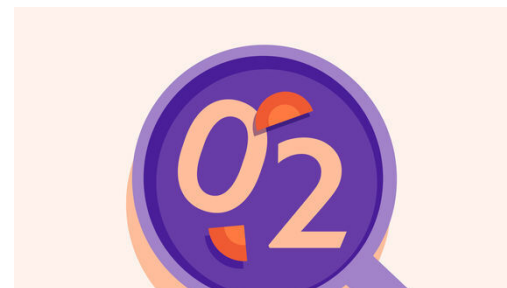
NUTRITION PER SERVING

Energy 640kcal, Fat 28.1g, Carbs 40.1g, Protein 47.0g



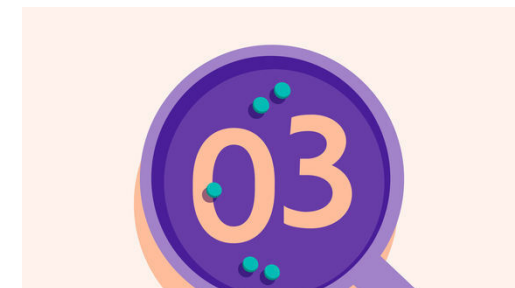
1. Roast potato

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 3cm chunks, then put on the lined tray. Drizzle with **1 tbs olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until golden and tender.



2. Prep ingredients

Meanwhile, bring a small saucepan of water to the boil for the eggs. Trim the **beans** and cut in half. Thinly slice the **spring onion**. Cook **2 eggs** in the pan of boiling water for 6 mins for soft-boiled, or 8 mins for hard-boiled. Drain, then cool in cold water. Wipe the pan clean, then fill with water and bring to the boil for the beans.



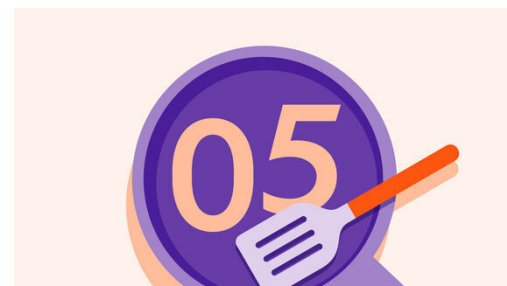
3. Cook chicken

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **chicken** for 3-4 mins each side until browned and cooked through. Remove from the pan and cover to keep warm. Add the **mint and garlic seasoning** and **60ml (¼ cup) water** to the pan and bring to the boil. Cook for 2 mins or until slightly reduced. Remove the pan from the heat.



4. Make potato salad

While the chicken is cooking, add the **beans** to the pan of boiling water and cook for 2-3 mins until tender. Drain. Combine the **green goddess dressing** and **1 tbs mayonnaise** in a large bowl. Add the beans, **potato** and **spring onion**, season with **salt and pepper**, then toss to combine.



5. Serve up

Peel and quarter the **eggs**. Divide the **chicken**, **potato salad** and egg among plates. Drizzle with the **warm mint and garlic dressing** and enjoy!



6. Make it yours

If you have any on hand, toss some rocket or mint leaves (or both!) through the potato salad for a leafy vibe.