

# DINNERLY



## No-Skewer Chicken and Capsicum Kebabs with Hot Chips



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
- 1 capsicum
- 1 red onion
- 2 garlic cloves
- chicken tenderloins
- 10g Aussie barbecue seasoning<sup>2</sup>
- 50g mixed salad leaves

## WHAT YOU NEED

- 2 tbs olive oil
- 1 tsp red or white wine vinegar<sup>2</sup>
- 2 tbs mayonnaise<sup>1</sup>

## TOOLS

- oven tray
- baking paper
- medium frypan

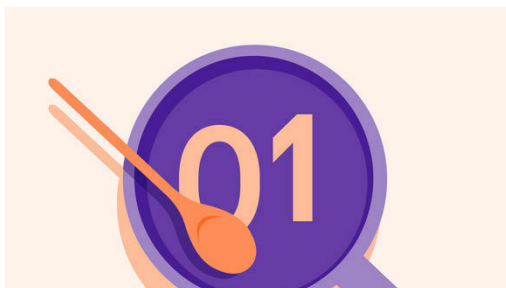
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

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

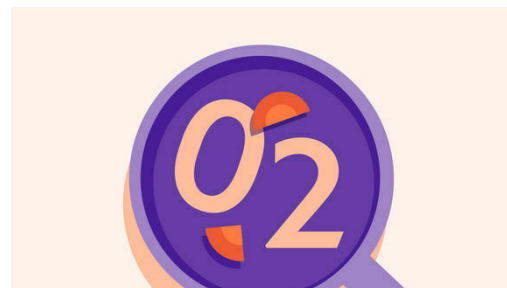
## NUTRITION PER SERVING

Energy 700kcal, Fat 35.2g, Carbs 42.2g, Protein 43.3g



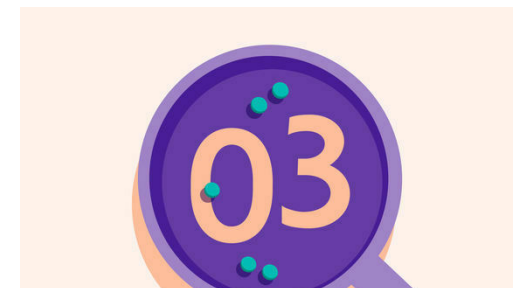
### 1. Roast chips

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 2cm-thick chips. Put the chips on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until tender.



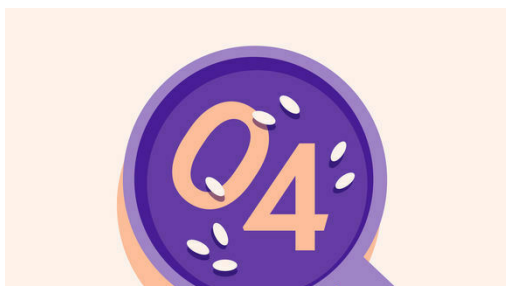
### 2. Prep ingredients

Meanwhile, cut the **capsicum** and **onion** into 2cm chunks. Crush or finely chop **2 garlic cloves**. Cut the **chicken** into 2cm chunks. Combine the garlic, **half the barbecue seasoning** and **2 tsp olive oil** in a large bowl and season with **salt and pepper**. Add the chicken and toss to coat (see Make it yours).



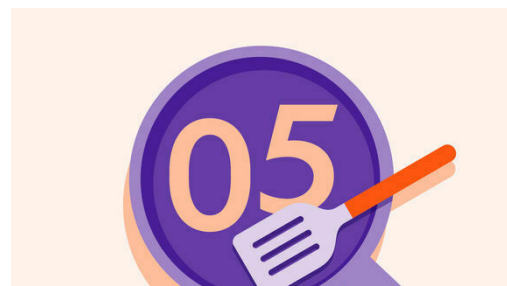
### 3. Cook chicken and veggies

Heat a medium frypan over medium-high heat. Cook the **chicken**, stirring, for 3-4 mins until cooked through. Remove from the pan. Heat **2 tsp olive oil** in the pan over medium heat. Cook the **capsicum** and **onion**, stirring, for 4 mins or until softened. Add the **remaining barbecue seasoning** and cook, stirring, for 1 min. Remove the pan from the heat.



### 4. Dress salad leaves

Combine **2 tsp olive oil** and **1 tsp red wine vinegar** in a large bowl and season with **salt and pepper**. Add the **salad leaves** and toss to coat.



### 5. Serve up

Divide the **chicken, veggies, chips** and **salad** among plates. Serve with the **mayonnaise** for dipping. Enjoy!



### 6. Make it yours

Prefer traditional skewered kebabs? Simply thread the chicken and veggies alternately onto skewers and then pan-fry or cook on the barbecue.