

DINNERLY



Summer Roast Chicken with Potato Wedges and Peach Salad



35 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 Lebanese cucumber
- 1 peach
- 2 garlic cloves
- 2 x 5g mint and garlic seasoning^{1,2}
- chicken thigh fillets
- 50g baby spinach leaves

WHAT YOU NEED

- 2 tbs olive oil
- 1 tsp wholegrain or dijon mustard²
- 2 tsp white wine vinegar²
- 1 tsp sugar

TOOLS

- large oven tray
- baking paper

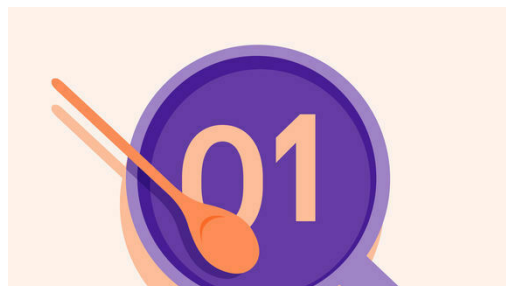
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

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

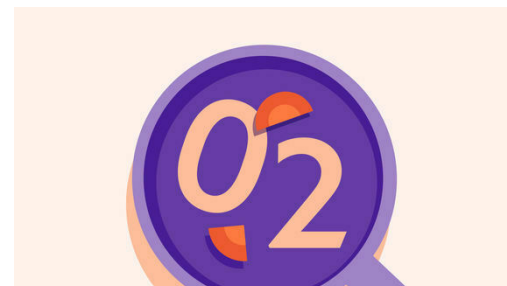
NUTRITION PER SERVING

Energy 580kcal, Fat 26.7g, Carbs 43.5g, Protein 35.9g



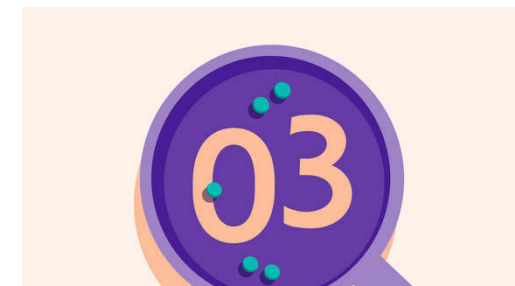
1. Prep ingredients

Check your peach is ripe before starting this recipe (see Kitchen hack). Preheat the oven to 220C, fan-forced. Line a large oven tray with baking paper. Cut the **unpeeled potatoes** into 2cm-thick wedges. Thinly slice the **cucumber**. Cut the **peach** into 1cm-thick wedges. Crush or finely chop **2 garlic cloves**.



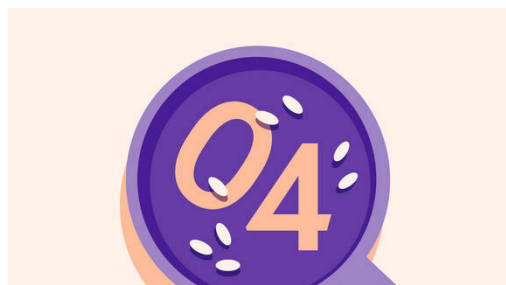
2. Roast potato wedges

Put the **potato** on the lined tray. Drizzle with **1 tbs olive oil**, scatter over **half the mint and garlic seasoning**, season with **salt and pepper** and toss to coat. Roast for 15 mins.



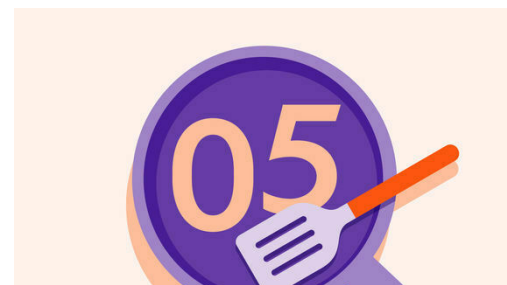
3. Roast chicken

Meanwhile, combine the **garlic, remaining mint and garlic seasoning, 2 tsp olive oil** and **1 tsp wholegrain mustard** in a large bowl and season with **salt and pepper**. Add the **chicken** and turn to coat. Add the chicken to the tray with the potato and roast for a further 12-15 mins until the chicken is cooked through and the potato is tender.



4. Make salad

While the chicken and potato are roasting, combine **2 tsp olive oil, 2 tsp white wine vinegar** and **1 tsp sugar** in a large bowl. Add the **cucumber, spinach** and **peach**, season with **salt and pepper** and gently toss to combine.



5. Serve up

Divide the **roast chicken, potato wedges** and **salad** among plates and enjoy!



6. Kitchen hack

To help speed up the ripening process, put the peach in a paper bag and loosely close, then leave on the bench for a day or two. Add a banana to the bag to make the peach ripen faster.