

DINNERLY



Kid Approved: Roasted Country Chicken Tenders

with Veggie Chips and Yummy Dressed Leaves



30 minutes



2 Servings

Keep the kids happy – and the adults too! Simply choose our 'kid-approved' recipes filled with crowd-pleasing flavours and ingredients, then watch the whole family tuck in. You can thank us later!

- 2 potatoes
- 1 carrot
- 2 garlic cloves
- 10g country seasoning ¹
- chicken tenderloins
- 50g mixed salad leaves
- 50g maple and mustard dressing

- 1 tbs olive oil

- oven tray
- baking paper

ALLERGENS

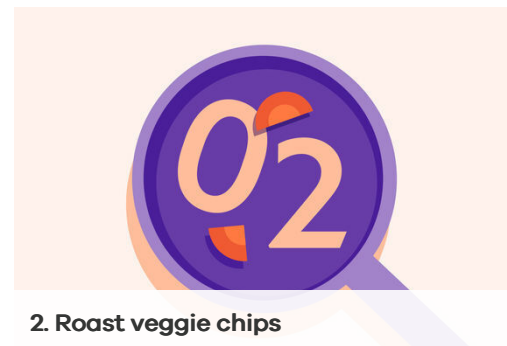
Sulphites (1). May contain traces of other allergens.

Energy 560kcal, Fat 18.9g, Carbs 46.0g,
Protein 41.5g



1. Prep ingredients

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Cut the **unpeeled potatoes** and **carrot** into 1.5cm-thick chips. Crush or finely chop the **garlic**.



2. Roast veggie chips

Put the **potato** and **carrot** on the lined tray. Scatter with **half the country seasoning**, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast the veggie chips for 10 mins.



3. Roast chicken

Combine the **garlic, remaining country seasoning** and **2 tsp olive oil** 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 veggie chips. Roast for a further 10-12 mins until the chicken is cooked through and the veggie chips are tender.



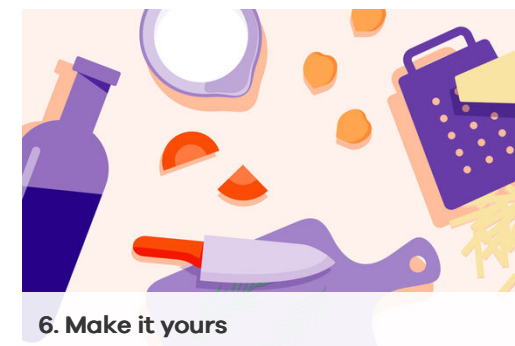
4. Dress salad leaves

Meanwhile, put the **salad leaves** and **maple and mustard dressing** in a bowl and toss to coat.



5. Serve up

Divide the **chicken, veggie chips** and **salad leaves** among plates. Enjoy!



6. Make it yours

Serve your veggie chips with tomato or barbecue sauce, if desired.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
View the recipe online by visiting your account at dinnerly.com.au **#dinnerly**

 **Packed in Australia**
from at least 90%
Australian ingredients