



# Crispy-Skinned Chicken Dinner

## with Pan Gravy and Cheesy Bread

Easter Special 45 Minutes



Spatchcock Chicken\*  
½ | 1



Russet Potato  
2 | 4



Coleslaw Cabbage Mix  
170 g | 340 g



Sandwich Bun  
2 | 4



BBQ Seasoning  
1 tbsp | 2 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



Chicken Broth Concentrate  
2 | 4



Gravy Spice Blend  
½ tbsp | 1 tbsp



White Wine Vinegar  
½ tbsp | 1 tbsp



Garlic Puree  
1 tbsp | 2 tbsp



Mozzarella Cheese, shredded  
¾ cup | 1 ½ cups



Chives  
7 g | 14 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Roast chicken

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Pat **chicken** dry with paper towels.
- Drizzle **1 tbsp** (2 tbsp) **oil** over **chicken**. Sprinkle **half the BBQ Seasoning** over top, then season both sides with **salt** and **pepper**.
- Transfer **chicken** to a parchment-lined baking sheet.
- Roast in the **top** of the oven until golden-brown and cooked through, 35-40 min (45-50 min for 4 ppl).\*\*

2



### Roast potato wedges

- Meanwhile, cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender and golden-brown, 25-28 min.

3



### Assemble slaw and make cornstarch mixture

- Meanwhile, thinly slice **chives**.
- Add **coleslaw cabbage mix**, **mayo**, **half the vinegar** (use all for 4 ppl) and **½ tsp** (1 tsp) **sugar** to a medium bowl. Season with **salt** and **pepper**, then toss to combine. Set aside.
- Whisk together **half the Gravy Spice Blend** (use all for 4 ppl), **broth concentrates**, **remaining BBQ Seasoning** and **1 ¼ cup** (2 ½ cups) **water** in a small bowl.

4



### Make gravy

- Heat a medium pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **garlic puree**. Cook, stirring often, until fragrant, 1 min.
- Add **broth concentrate mixture**. Cook, stirring often, until **gravy** thickens slightly, 4-6 min.
- Add **half the chives**.
- Remove the pot from heat, then cover with a lid to keep warm. Set aside.

5



### Make cheesy bread

- Halve **buns**.
- Brush **½ tbsp oil** over **each** half, then sprinkle **cheese** and **remaining chives** over top. Season with **salt** and **pepper**.
- Transfer **buns** to the baking sheet with **potato wedges**.
- Bake in the **top** of the oven until **cheese** is melted and **buns** are warmed through, 4-5 min.

6



### Finish and serve

- Carve **chicken**. Add **any chicken juices** from the baking sheet to the pot with **gravy**, then stir to combine.
- Divide **chicken**, **potato wedges**, **slaw** and **cheesy bread** between plates.
- Serve **gravy** on the side for dipping.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



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