

Crispy-Skinned Chicken Dinner

with Pan Gravy and Cheesy Bread

Easter Special

45 Minutes





Spatchcock Chicken*



Russet Potato

1/2 | 1





Coleslaw



Cabbage Mix 170 g | 340 g





BBQ Seasoning 1 tbsp | 2 tbsp



Sandwich Bun

Mayonnaise 2 tbsp | 4 tbsp



Chicken Broth Concentrate



Gravy Spice Blend 2 | 4 1/2 tbsp | 1 tbsp



White Wine Vinegar ½ tbsp | 1 tbsp



Garlic Puree 1 tbsp | 2 tbsp



Mozzarella Cheese, shredded 34 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.



Cooking utensils | 2 baking sheets, medium bowl, measuring spoons, silicone brush, medium pot, parchment paper, small bowl, measuring cups, whisk, paper towels



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 goldenbrown and cooked through, 35-40 min (45-50 min for 4 ppl).**



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.



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.



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.



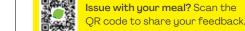
Make cheesy bread

- 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.



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.



Measurements

within steps

1 tbsp

(2 tbsp)

oil