



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



HARRIS FARM
IMPERFECT PICKS

LEMON & GARLIC ROASTED CHICKEN WITH IMPERFECT ROASTED TOMATO AND OLIVE SALAD



PREP
10 min



COOK
40 min



SERVES
4

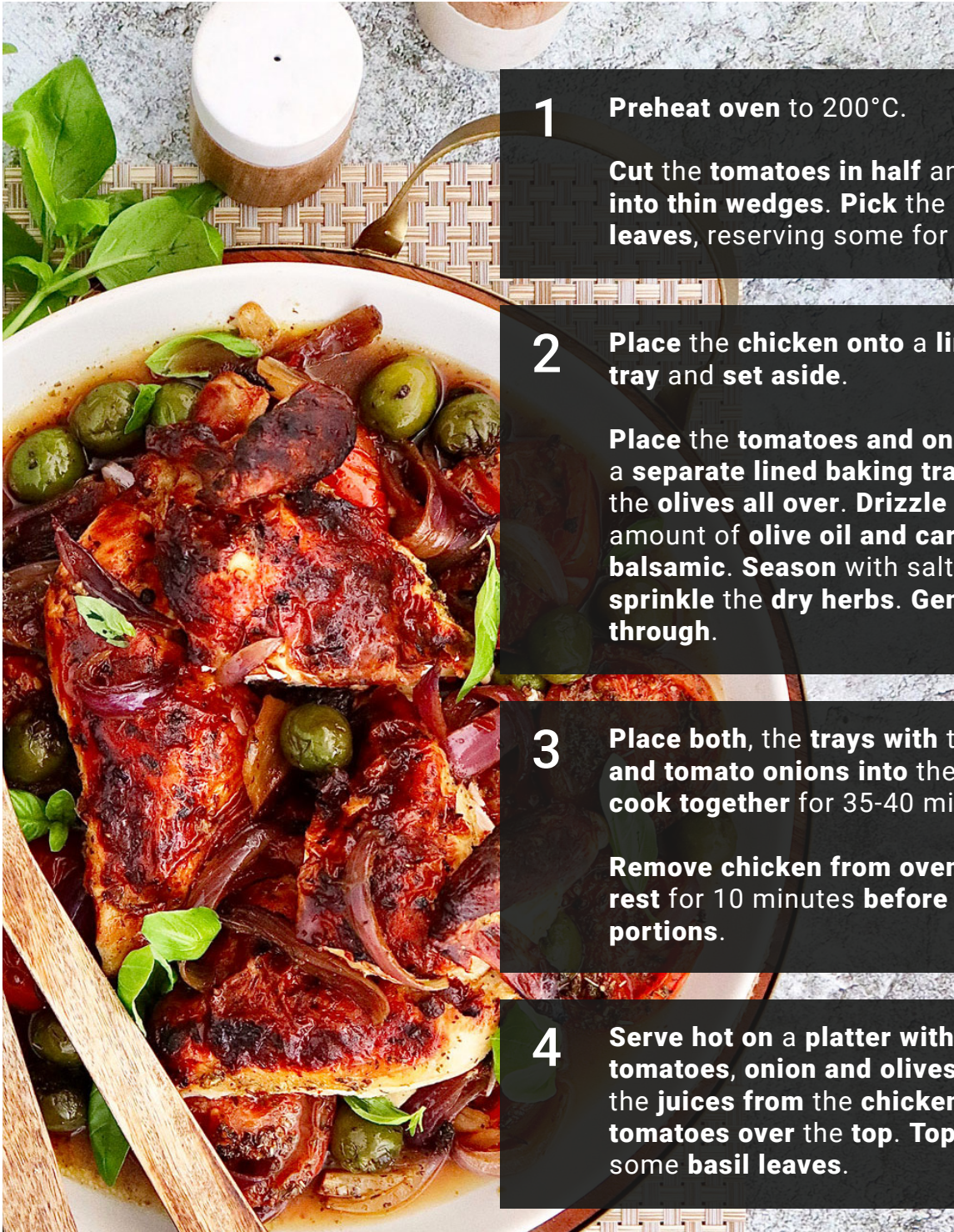
INGREDIENTS:

- > 1-1.2kg Butterfly Lemon Garlic Chicken
- > 6 Imperfect Tomatoes
- > ½ Cup Sicilian Olives
- > 1 Red Onion

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 1½ Tbsp Caramelised Balsamic
- > Salt and Pepper
- > 1 Tbsp Italian Herbs

METHOD – GET COOKING!



1

Preheat oven to 200°C.

Cut the tomatoes in half and onion into thin wedges. Pick the basil leaves, reserving some for garnishing.

2

Place the chicken onto a lined baking tray and set aside.

Place the tomatoes and onions onto a separate lined baking tray and add the olives all over. Drizzle with a good amount of olive oil and caramelised balsamic. Season with salt, pepper and sprinkle the dry herbs. Gently toss through.

3

Place both, the trays with the chicken and tomato onions into the oven and cook together for 35-40 minutes.

Remove chicken from oven and let it rest for 10 minutes before cutting into portions.

4

Serve hot on a platter with the tomatoes, onion and olives. Pour the juices from the chicken tray and tomatoes over the top. Topped with some basil leaves.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au