



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

WHOLE ROAST CHICKEN WITH PATATAS BRAVAS



PREP
10 min



COOK
45 min



SERVES
4

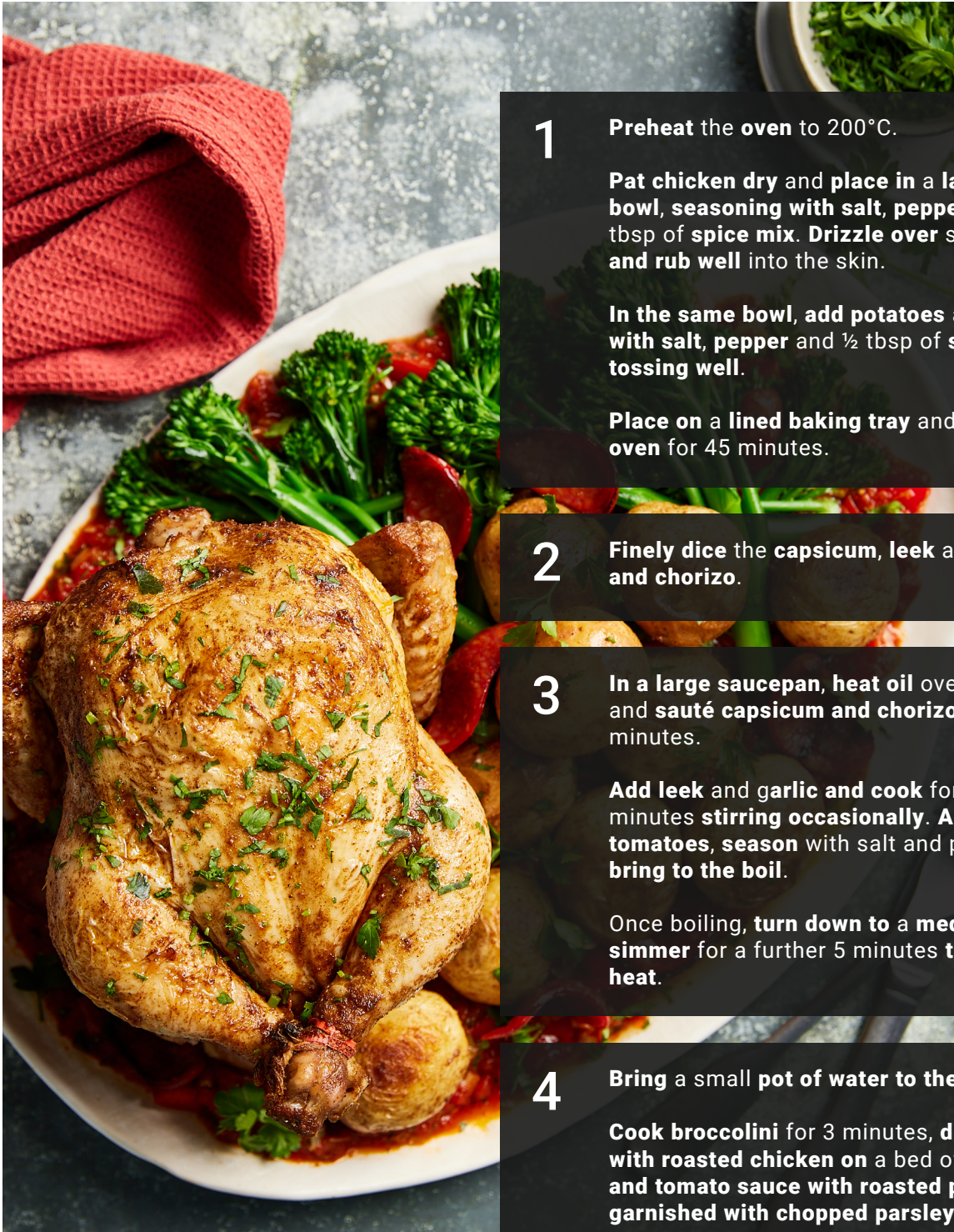
INGREDIENTS:

- > 1 Whole Chicken
- > 700g Potatoes
- > 1 Red Capsicum
- > 400g Chopped Tomatoes
- > 120g Chorizo
- > ½ Bunch Parsley
- > ½ Leek
- > 2 Tbsp Spanish Spice Mix
- > 1 Bunch Broccolini

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1

Preheat the oven to 200°C.

Pat chicken dry and place in a large mixing bowl, seasoning with salt, pepper and 1 ½ tbsp of spice mix. Drizzle over some olive oil and rub well into the skin.

In the same bowl, add potatoes and season with salt, pepper and ½ tbsp of spice mix, tossing well.

Place on a lined baking tray and roast in the oven for 45 minutes.

2

Finely dice the capsicum, leek and slice garlic and chorizo.

3

In a large saucepan, heat oil over high heat and sauté capsicum and chorizo for 5 minutes.

Add leek and garlic and cook for a further 5 minutes stirring occasionally. Add chopped tomatoes, season with salt and pepper and bring to the boil.

Once boiling, turn down to a medium heat, simmer for a further 5 minutes then turn off heat.

4

Bring a small pot of water to the boil.

Cook broccolini for 3 minutes, drain and serve with roasted chicken on a bed of chorizo and tomato sauce with roasted potatoes and garnished with chopped parsley.

ABOUT YOUR LEFTOVER INGREDIENTS...

- 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:
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