



READY TO COOK
BY HARRIS FARM

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

ROASTED LEMON AND GARLIC CHICKEN WITH POTATOES, MUSHROOMS AND SNAKE BEANS



PREP
15 min



COOK
45 min



SERVES
4

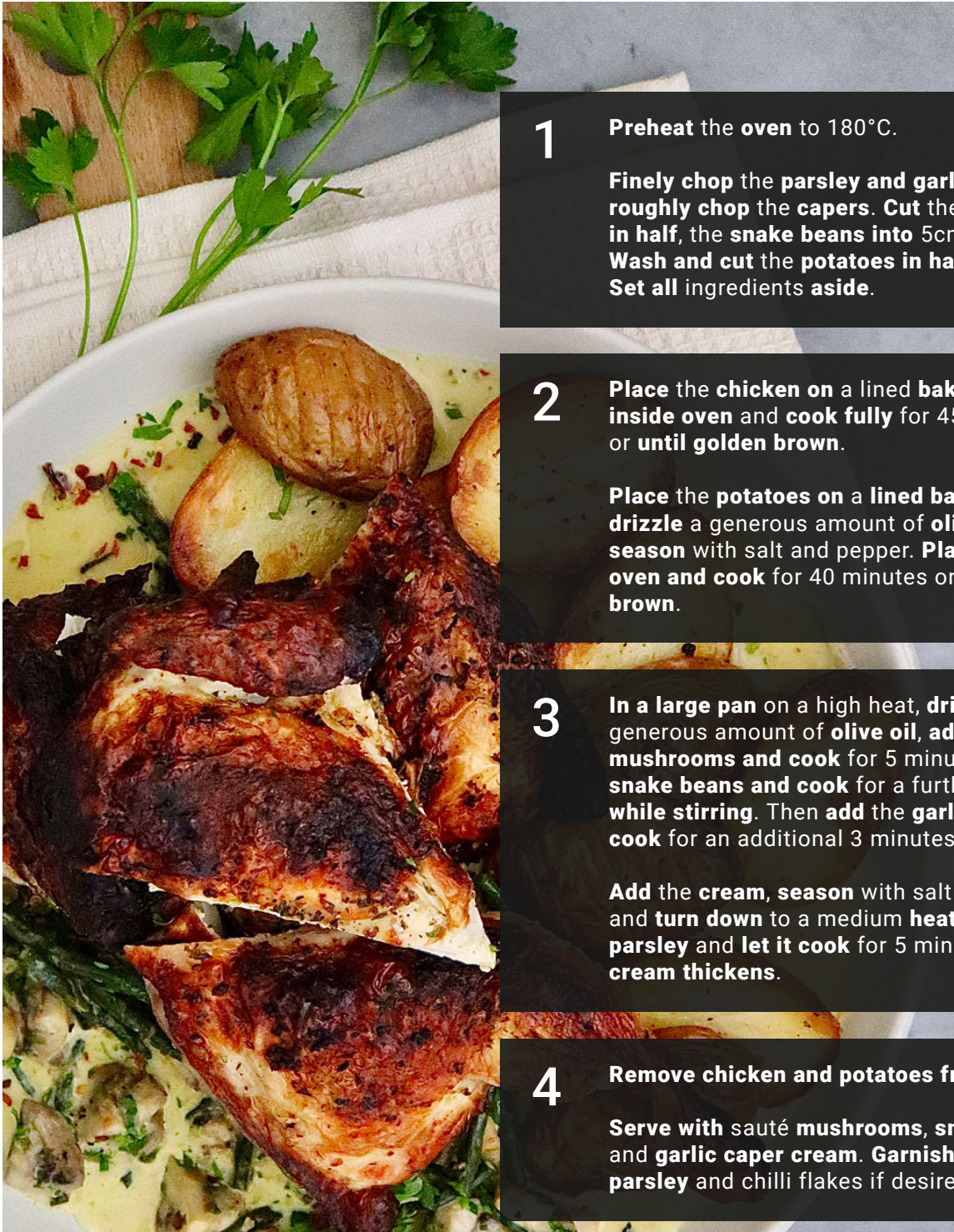
INGREDIENTS:

- > 1-1.2kg Butterfly Garlic and Lemon Chicken
- > 700g Potatoes
- > ¼ Parsley Bunch
- > 3 Garlic Cloves
- > 2 Tbsp Capers
- > 200g Cup Mushrooms
- > 1 Snake Beans Bunch
- > 300ml Cream

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Chilli Flakes (Optional)

METHOD – GET COOKING!



1

Preheat the oven to 180°C.

Finely chop the parsley and garlic. Drain and roughly chop the capers. Cut the mushrooms in half, the snake beans into 5cm long strips. Wash and cut the potatoes in half lengthways. Set all ingredients aside.

2

Place the chicken on a lined baking tray, place inside oven and cook fully for 45-55 minutes or until golden brown.

Place the potatoes on a lined baking tray, drizzle a generous amount of olive oil and season with salt and pepper. Place into the oven and cook for 40 minutes or until golden brown.

3

In a large pan on a high heat, drizzle a generous amount of olive oil, add the mushrooms and cook for 5 minutes. Add the snake beans and cook for a further 3 minutes while stirring. Then add the garlic and capers, cook for an additional 3 minutes.

Add the cream, season with salt and pepper and turn down to a medium heat. Add the parsley and let it cook for 5 minutes until cream thickens.

4

Remove chicken and potatoes from the oven.

Serve with sauté mushrooms, snake beans and garlic caper cream. Garnish with chopped parsley and chilli flakes if desired.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Turn the oven to grill function and cook the potatoes for extra 3 mins for extra colour.
- Use leftover capers on salads, or serve with toast, smoked salmon and sour cream.

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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