



TABLE & TWINE

ROMESCO CHICKEN

Chicken



Potatoes



Contains Dairy

Carrots



Romesco



Contains Nuts

- STEP 1** Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove chicken from plastic and place on parchment paper, leaving room for potatoes and carrots. Add smashed potatoes to the baking sheet with the chicken and place in hot oven for 5 minutes.
- STEP 2** After 5 minutes have passed, add the carrots to the sheet with the chicken and potatoes and heat for an additional 10 minutes, or until the chicken reaches an internal temperature of 165°F, the potatoes are slightly crispy on the edges and the carrots are hot.
- STEP 3** While the chicken, potatoes and carrots finish cooking, leave the Romesco sauce on the counter to come up to room temperature.
- STEP 4** Top chicken with room temperature Romesco sauce and serve immediately.