



Chargrilled Rosemary Lemon Chicken

with Chorizo Potatoes, Grilled Asparagus & Zucchini Salad & Truffle Mayo

Grab your Meal Kit with this symbol



Potato



Zucchini



Asparagus



Lemon



Rosemary



Garlic



Mild Chorizo



Half Chicken



Rocket Leaves



Shaved Parmesan Cheese



Italian Truffle Mayonnaise

Hands-on: 15-25 mins
Ready in: 40-50 mins

Naturally gluten-free
Not suitable for Coeliacs

Eat me early

How's this for meat and three veg! A succulent, herby chicken with delicious sides, it's destined to be a family favourite. No barbie? No worries. Just follow our tips for cooking on the stove or in the oven!

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

BBQ · Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
zucchini	1	2
asparagus	1 bunch	2 bunches
lemon	1	2
rosemary	1 bunch	1 bunch
garlic	2 cloves	4 cloves
mild chorizo	1 packet	2 packets
half chicken	1	2
rocket leaves	1 bag (30g)	1 bag (60g)
shaved Parmesan cheese	1 sachet (30g)	2 sachets (60g)
Italian truffle mayonnaise	1 tub (40g)	2 tubs (80g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5432kJ (1298Cal)	546kJ (130Cal)
Protein (g)	101g	10.2g
Fat, total (g)	83.3g	8.4g
- saturated (g)	24.1g	2.4g
Carbohydrate (g)	31.5g	3.2g
- sugars (g)	6.5g	0.7g
Sodium (mg)	1447mg	145mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the potato

Preheat the BBQ to a high heat. Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Place on an oven tray lined with baking paper. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat, then roast until tender, **20-25 minutes**.

No BBQ? Cut the zucchini and mild chorizo into 2cm chunks and cook with the potato. Trim the asparagus and add to the oven tray in the last 8 minutes.



Cook the veggies & chorizo

While the chicken is cooking, add the **chorizo** to the BBQ and cook until charred and cooked through, **4-6 minutes** either side. Transfer to a plate. Meanwhile, add the **zucchini, asparagus** and **lemon** to the BBQ and cook until charred and tender, **3-4 minutes** either side. Transfer to a bowl.

No BBQ? For the lemon, use fresh, cut into wedges.



Get prepped

While the potato is roasting, very thinly slice the **zucchini** into long planks. Trim the ends of the **asparagus**. Zest the **lemon** to get a generous pinch, cut in half then juice one half. Finely chop the **rosemary** and **garlic**. Cut the **mild chorizo** in half lengthways. In a medium bowl, combine the **zucchini, asparagus** and a good drizzle of **olive oil**. Season with **salt** and **pepper** and toss to coat. In a large bowl, combine the **half chicken, garlic, rosemary, lemon juice** and a good drizzle of **olive oil**. Season with **salt** and **pepper**. Toss to coat.



Bring it all together

While the chicken is resting, roughly chop the **asparagus** and **chorizo**. Add the **chorizo** and **lemon zest** to the **roast potatoes** and toss to combine. Set aside. Add the **asparagus, rocket leaves, shaved Parmesan cheese** and a squeeze of **lemon juice** to the **zucchini**. Toss to combine and season to taste.



Cook the chicken

When the BBQ is hot, place the **chicken**, skin-side down, and grill, lid down, for **15-20 minutes**. Turn the **chicken** and cook on the other side for a further **10-15 minutes**, until charred and cooked through. Transfer to a plate and cover to keep warm.

TIP: If your BBQ doesn't have a lid, place some foil over the top of the chicken as it cooks. The chicken is cooked when it's no longer pink inside.

No BBQ? Preheat the oven to 240°C/220°C fan-forced. Heat a drizzle of olive oil in a large frying pan over medium-high heat. Cook the chicken until browned, 4-5 minutes each side. Transfer the chicken to a lined oven tray and cook, 25-30 minutes.



Serve up

Slice the rosemary lemon chicken and divide between plates with the resting juices. Serve with the chorizo potatoes, grilled asparagus, zucchini and Parmesan salad and **Italian truffle mayonnaise**.

Enjoy!