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## Thyme Roasted Chicken and Potatoes with Spinach and Buttered Radishes

Drum roll please for our British Veggie of the Month - it's the ravishing radish! André says "This is a really cool way of cooking radish which a lot of people don't think of.". Fancy transforming radish from a salad veggie to a deliciously warm, buttery side? André... you absolute GENIUS!



50 mins



family box



gluten  
free



Chicken Thigh (8)



Thyme (3 tbsp)



New Potatoes (2 packs)



Red Onion (1)



Radishes (1 pack)



Garlic Clove (1)



Baby Spinach  
(6 handfuls)




Netherend Butter  
(2 tbsp)



Lemon Mayonnaise  
(6 tbsp)

## Ingredients

	4 PEOPLE	ALLERGENS
Chicken Thigh	8	
Thyme	3 tbsp	
New Potatoes, halved	2 packs	
Red Onion, sliced	1	
Radishes, halved	1 pack	
Garlic Clove, grated	1	
Baby Spinach	6 handfuls	
Netherend Butter	2 tbsp	Milk
Lemon Mayonnaise	6 tbsp	Egg

 Our fruit and veggies come straight from the farm so give them a little wash before using

**LH** Step for little hands

### Did you know...

Radishes, onions and garlic were paid as 'wages' to the Ancient Egyptian labourers who built the Pyramids.

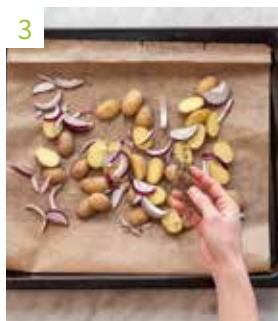
**Nutrition per serving:** Calories: 645 kcal | Protein: 62 g | Carbs: 23 g | Fat: 33 g | Saturated Fat: 9 g

1



**1** Pre-heat your oven to 200 degrees and bring a pot of water to the boil with  $\frac{1}{2}$  tsp of **salt**. Pop the **chicken thighs** on a baking tray and season with a generous pinch of **salt**, a good grind of **black pepper** and 1 tbsp of **olive oil**. **LH:** Strip the **thyme** leaves from their stalks using your thumb and first finger. Sprinkle half of the **thyme** leaves over the **chicken thighs** and then massage in. Roast the **chicken thighs** on the top shelf of your oven for 40 mins.

3



**2** With the **chicken** in your oven, get on with the rest of the prep. Cut the **new potatoes** in half and pop them into the boiling water. Cook for 10 mins until half cooked and then drain in a colander.

**3** Cut the **red onion** in half through the root, peel and then slice into half moon shapes roughly 1cm thick. Put the **red onion** on another baking tray and drizzle over 1 tbsp of **oil**. Add the par-cooked **potatoes**, the leftover **thyme** leaves and  $\frac{1}{2}$  tsp of **salt**. Mix well and then pop in the centre of your oven to cook for 25 mins.

4



**4** Cut the **radishes** in half. Peel and grate the **garlic**. **Tip:** Use a garlic press if you have one! Rinse the **spinach** leaves under cold water in a colander.

**5** Pop the **radishes** into a pot and cover with 200ml of **water**. Add a pinch of **salt** and 2 tsp of **sugar** (if you have some). Bring the pot to the boil, reduce the heat to medium and cook the **radishes** for 10 mins. The water should evaporate by two-thirds in this time. Once your **radishes** are tender, remove from the heat. We will mix in the **butter** later.

7



**6** When your **chicken** and **potatoes** are golden and cooked through, remove them from your oven and get on with the **spinach**. Heat a frying pan on medium heat and add half of the **butter** and the grated **garlic**. Once the **butter** has melted, add the **spinach** leaves, stir and then pop on a lid. Cook for another 2 mins until the leaves are wilted. Season with a generous pinch of **salt** and a good grind of **black pepper**.

**7** Warm the **radishes** over a medium heat and mix in the remaining **butter** so as they are nicely glazed.

**8** Serve your **chicken** on top of a generous serving of roast **potatoes**. Pop some **spinach** and **radishes** alongside. Finish with a dollop of the **lemon mayonnaise** and tuck in!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!