



Spanish Chicken & Padron Pepper Traybake

Spanish food is all about big flavours, fresh ingredients, and a mix of influences from cultures like the Romans, Carthaginians, and Moors.

We've taken inspiration from these classic flavours to create a simple, tasty meal with tender chicken, chickpeas, warm spices, juicy cherry tomatoes, and Padrón peppers. Easy to prepare and full of flavour, it's a delicious taste of Spain at home.

Nutritional Info

Calories: 363 kcal
Carbohydrates: 33 g
Protein: 39 g
Fat: 8 g

Ingredients

- Chicken Fillet Whole
- Chickpea Can
- Harissa Spice Mix
- Padron Peppers
- Cherry Tomatoes

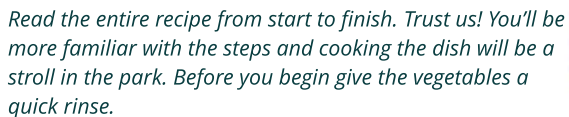
Your Pantry

- Olive Oil / Rapeseed oil

Allergens

None

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



Turn the oven on to 180°C.

Drain and rinse the chickpeas. Then in a bowl, add about 1 tablespoon of olive oil per person to the chickpeas. Sprinkle in the harissa spice mix and toss everything together.

Put the chicken, cherry tomatoes and p adron peppers in a roasting tray and season everything with salt & pepper. The p adron peppers can be kept whole, there's no need to slice them. Add the flavoured chickpeas and drizzle with olive oil. Cook in the oven for 20 – 25 minutes until the chicken is cooked through and the vegetables are nicely charred.

Plate the dish and enjoy this quick and simple dish packed full of Spanish inspired flavours.



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