

Easter Time Roulades with Roasted Rocket Potatoes

Easter time down at the Fresh Farm is a chance for all of us to get a bit creative in the kitchen. There's a big family style dinner around our new 14 foot table (that we made from some old planks!) and everyone gets to bring a dish. These roulades are a firm favourite. All the deliciousness of a roast but with a couple of twists (and so easy to make). Happy Faster!



35 min



family box















Ingredients	2P	4P
New Potatoes, quartered	-	2 handfuls
Onion, chopped	-	1 cup
Chicken Breast	-	4
Basil Pesto 1	-	4 tbsp
Mozzarella 1	-	2 balls
Steve's Leaves Baby Watercress	-	2 bags

Hay feature in another recipe

Our produce comes fresh from the farm so give it a little wash before using

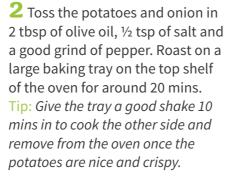
LH Step for little hands

Allergens 1) Milk

Nutrition per serving: Calories: 579 kcal | Protein: 48 g | Carbs: 36 g | Fat: 24 g | Saturated Fat: 9 g



Pre-heat your oven to 200 degrees. Cut the potatoes into quarters (but don't peel the nutritious skin). Peel and roughly chop the onion into 3cm cubes.





less than ½cm thick.





6 Turn the heat down in the oven to 180 degrees. Transfer the chicken to a baking tray and place on the top shelf of the oven. Cook for around 10-15 mins then remove and rest for a few mins before serving. Tip: The chicken is cooked when it is no longer pink in the middle.

Toss the roasted potatoes and onions with the rocket and serve with the chicken.



LH: Spread 1 tbsp of the pesto over each flattened breast. Slice the mozzarella into strips and lay along one edge. Roll the chicken up from the edge with the mozzarella and secure with cocktail sticks if you have some. Tip: It should look a bit like a Swiss roll!