



Roasted chicken thighs with cheesy

potato gratin, broccoli and carrots



30-40min



2 personen

Wat je van ons krijgt

- 1 zakje kippenbouillonpoeder
- 1 zakje kruimige aardappels
- 2 kippendijen met bot en vel
- 1 zakje knoflook-kruidentmix
- 1 wortel
- 200ml bechamel ^{1,7}
- 50g jonge Goudse, geraspt ⁷
- 1 broccoli

Wat je thuis nodig hebt

- 1tl honing
- ½el boter ⁷
- 12½ml olijfolie
- peper en zout
- ½tl suiker

Kookgerei

- oven met ovenschaal
- bakplaat met bakpapier
- middelgrote kookpan
- dunschiller
- zeef of vergiet

Vergeet niet je versproducten van tevoren grondig te wassen. Voornamelijk de bladgroenten en slabladeren kunnen kleine steentjes bevatten.

Allergenen

gluten (1), melk (7). Kan sporen van andere allergenen bevatten.

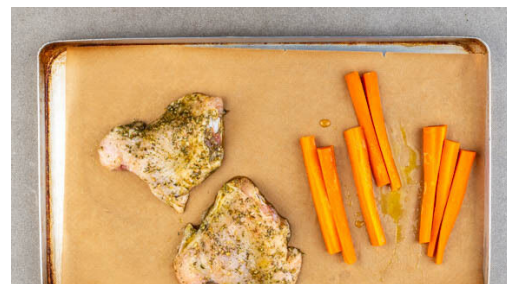
Voedingswaarde per portie

calorieën 0kcal



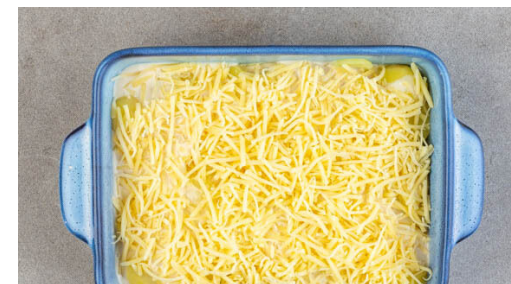
1. Parboil potatoes

Preheat the oven to 220°C (200°C fan). In a medium pot, bring enough lightly salted water to a boil with ½ of the broth powder for the potatoes. Peel the potatoes and slice them as thinly as possible. Boil for 4-6min. until slightly tender but not fully cooked.



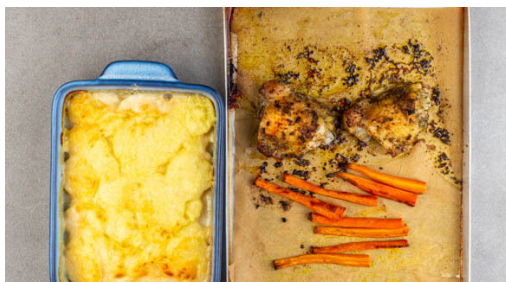
2. Roast carrots and meat

Meanwhile, pat meat dry and add to a parchment-lined baking tray. Rub with ½Tbsp of olive oil, the spice mix, ½tsp of salt and a pinch of pepper. Turn skin-side down. Scrub or peel carrot, quarter lengthwise and cut it into ca. 10cm long sticks. Rub with 1tsp of olive oil, 1tsp of honey and a pinch of salt. Place next to meat and roast carrots and meat in the oven for ca. 15min.



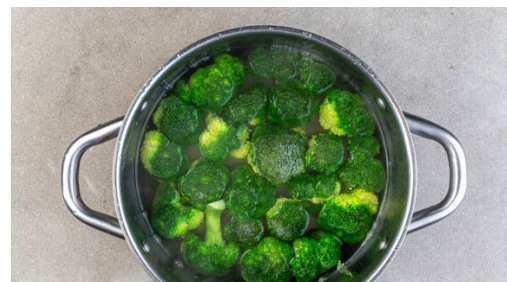
3. Prep gratin

Drain potatoes in a sieve, then place in a medium baking dish and cover with the béchamel sauce and cheese. Keep the pot.



4. Bake gratin

When the carrots and meat have roasted for ca. 15min., flip the meat skin-side up and toss the carrots. Put the tray back to the oven and place the gratin dish on an oven rack below. Roast carrots, meat and gratin for 15min. until the meat is golden brown and crisp and the cheese is bubbling on the gratin.



5. Prep broccoli

For the broccoli, add some lightly salted water and the remaining broth powder to the pot and bring to a boil. Cut the broccoli into bite-sized florets. 5min. before the end of the baking time, blanch the broccoli in the boiling broth for 3-4min. until tender, but still snappy.



6. Cook broccoli

Cut ½Tbsp of butter into small cubes. Drain broccoli and transfer back to the pot. It is ok and good if there is a bit of liquid left in the pot. Add the cubed butter and a pinch of sugar and pepper and mix well to coat the broccoli. Then season to taste with salt. Serve roasted meat with the carrots, broccoli and gratin.