

Description: A healthy and flavorful dinner recipe featuring chicken and a variety of roasted vegetables

Ingredients:

- 1 large onion
- 2 cups cooked chicken
- 2 medium courgettes
- 1 head of cauliflower
- 1 head of broccoli

Instructions:

1. Preheat the oven to 425°F (220°C)
2. Chop the onion, courgettes, cauliflower, and broccoli into bite-sized pieces
3. In a large bowl, toss the chopped vegetables with a little bit of oil and season with salt and pepper
4. Spread the vegetables out in a single layer on a baking sheet and roast for 20-25 minutes
5. Slice the cooked chicken into strips and add to the roasted vegetables
6. Toss everything together and serve hot

Tips:

- You can customize the recipe by adding your favorite spices or herbs to the vegetables
- Leftovers can be refrigerated for up to 3 days and reheated as needed

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*Original ingredients requested: Onion, Cooked chicken, Courgette, Cauliflower, Broccoli
(Meal type: dinner)*