



UCCOOK

Crispy Feta & Zesty Pepper Chicken

with bell pepper & fresh basil

You will learn not one, but two great cooking tips with this recipe, Chef! Firstly, dry toast spices by frying in a pan before adding rice and boiling for enhanced flavour. Secondly, feta isn't just for crumbling! Coat in cornflour, then fry until golden and plate up with the spiced rice, garlic bell peppers, juicy chicken, and drizzles of a sweet vinaigrette.


Hands-on Time: 20 minutes

Overall Time: 35 minutes

Serves: 1 Person

Chef: Samantha du Toit

Fan Faves

 Doos Wine | Doos Pink 3L

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

1	Onion <i>peel & finely dice ½</i>
15ml	Spice Mix <i>(5ml Cumin Seeds, 2,5ml Ground Ginger & 7,5ml Ground Paprika)</i>
5ml	Dried Chilli Flakes
75ml	White Basmati Rice <i>rinse</i>
1	Bell Pepper <i>rinse, deseed & cut into strips</i>
1	Garlic Clove <i>peel & grate</i>
100g	Traditional Feta Block
30ml	Cornflour
1	Free-range Chicken Breast
15ml	Lemon Juice
3g	Fresh Basil <i>rinse & thinly slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Butter

1. SPICED RICE Place a pot over medium heat with a drizzle of oil. When hot, fry the diced onion, the spice mix, and the chilli flakes (to taste) until golden, 3-4 minutes (shifting occasionally). Add the rinsed rice and 150ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

2. GARLICKY PEPPERS Place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, fry the pepper strips with the grated garlic until lightly charred, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. FRIED FETA Coat the feta block in the cornflour. Return the pan to medium heat with a generous drizzle of oil. When hot, fry the feta until golden and crisp, 2-3 minutes per side. Remove from the pan and drain on paper towel.

4. GOLDEN CHICKEN Return the pan to medium heat with a drizzle of oil, if necessary. Pat the chicken dry with paper towel. When hot, fry the chicken on one side until golden, 2-4 minutes. Flip, cover with the lid, and fry until cooked through, 2-4 minutes. During the final 1-2 minutes, baste the chicken with a knob of butter. Remove from the pan, reserving the pan juices, and rest for 5 minutes before slicing and seasoning.

5. SIMPLE, SWEET VINAIGRETTE In a bowl, combine the lemon juice with a generous drizzle of olive oil, a sweetener (to taste), and seasoning.

6. SET THE TABLE Plate up the rice. Top with the sliced chicken, all the pan juices, the crispy feta, and the charred peppers. Drizzle over the vinaigrette and garnish with the sliced basil.

Nutritional Information

Per 100g

Energy	520kj
Energy	124kcal
Protein	8.6g
Carbs	14g
of which sugars	1.5g
Fibre	1.3g
Fat	3.9g
of which saturated	2.1g
Sodium	176mg

Allergens

Allium, Cow's Milk

Eat
Within
3 Days