



UCOOK

Chicken & Honey Walnut Salad

with pomegranate gems, Danish-style feta & fresh mint

You've probably had many chicken salads in your life, Chef, but never a life-changing one like this! A walnut & pumpkin seed brittle is one of the many surprising elements of this salad. Paired with pops of pomegranate gems, roasted pumpkin, a zesty sumac dressing, fresh mint, creamy crumbly feta, and golden chicken slices.

Hands-on Time: 30 minutes

Overall Time: 50 minutes

Serves: 2 People

Chef: Samantha du Toit

 Carb Conscious

 Paserene | Bright Chardonnay

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Ingredients & Prep

20g	Walnuts <i>roughly chopped</i>
10g	Pumpkin Seeds
30ml	Honey
500g	Pumpkin Chunks <i>cut into bite-sized pieces</i>
20ml	Lemon Juice
10ml	Sumac Spice
40g	Green Leaves <i>rinsed</i>
5g	Fresh Mint <i>rinsed, picked & finely chopped</i>
40g	Pomegranate Gems
2	Free-range Chicken Breasts
10ml	NOMU Poultry Rub
80g	Danish-style Feta <i>drained</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter

1. NUT & SEED BRITTLE Place the chopped walnuts and the pumpkin seeds in a pan over medium heat. Toast until turning brown, 2-4 minutes (shifting occasionally). Add 20g of butter and the honey. Allow to caramelise, 2-3 minutes. Try not to let it over-boil or it will burn. Once golden in colour and the bubbles subside, pour into a greased tray and place in the fridge to cool. Break into bite-sized pieces just before serving.

2. ROASTED PUMPKIN Preheat the oven to 200°C. Spread the pumpkin pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

3. SUMAC DRESSING In a bowl, combine the lemon juice, the sumac spice, and 30ml of olive oil. In a salad bowl, combine the rinsed green leaves, ½ the chopped mint, and ½ the pomegranate gems. Toss through ½ the sumac dressing and set aside.

4. GOLDEN CHICKEN Place a pan (with a lid) over medium heat with a drizzle of oil. 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 the NOMU rub and a knob of butter. Remove from the pan and rest for 5 minutes before slicing and seasoning.

5. SENSATIONAL SALAD Make a bed of the dressed salad. Top with the roasted butternut and the chicken slices. Scatter over the remaining pomegranates and the brittle. Crumble over the feta and garnish with the remaining mint. Drizzle over the remaining sumac dressing.



Chef's Tip

Air fryer method: Coat the pumpkin pieces in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	498kJ
Energy	119kcal
Protein	9.4g
Carbs	10g
of which sugars	5.5g
Fibre	2.4g
Fat	4.7g
of which saturated	1.8g
Sodium	124mg

Allergens

Dairy, Allium, Tree Nuts

Cook
within 3
Days