



# U C O O K

— COOKING MADE EASY

## Golden Chermoula Chicken

**with oven-caramelised carrot, crispy chickpeas & a tossed salad**

This one's a breeze to cook and even lovelier to munch! Succulent chicken breast slices, drizzled with honey-chermoula dressing, strewn with fresh mint, and served with a veggie roast of carrot wedges, chickpeas, and onions.

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**Hands-On Time:** 30 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Klaudia Weixelbaumer

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 **Easy Peasy**

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## Ingredients & Prep

960g	Carrot <i>peeled (optional) &amp; cut into wedges</i>
240g	Chickpeas <i>drained &amp; rinsed</i>
2	Onion <i>peeled &amp; cut into wedges</i>
320g	Baby Tomatoes <i>rinsed &amp; halved</i>
4	Free-range Chicken Breast
120g	Salad Leaves <i>rinsed</i>
80g	Radish <i>rinsed &amp; finely sliced</i>
150ml	Chermoula Coconut Dressing <i>(80ml Chermoula, 60ml Coconut Cream &amp; 10ml Honey)</i>
15g	Fresh Mint <i>rinsed, picked &amp; roughly chopped</i>

## From Your Kitchen

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

**1. AMBER WEDGES & RUBY TOMATOES** Preheat the oven to 200°C. Place the carrot wedges on a roasting tray. Coat in oil, season, and spread out evenly. Roast in the hot oven for 35-40 minutes. Place the drained chickpeas and onion wedges on a separate roasting tray, coat in oil, and season. Spread out in a single layer and set aside. Place the halved baby tomatoes in a large salad bowl with a drizzle of oil and some seasoning. Toss to coat and set aside to marinate.

**2. CRISPY CHICKPEAS & ONIONS** When the carrots reach the halfway mark, give them a shift and return to the oven. Pop in the tray of chickpeas and onions and cook for the remaining roasting time. On completion, the chickpeas and onions should be crispy and the carrots should be cooked through and caramelised.

**3. PAN FRY THE CHICKEN** Place a pan that has a lid over a medium heat with a drizzle of oil. Pat the chicken breasts dry with paper towel. When the pan is hot, fry the chicken on one side for 5-7 minutes until golden. Flip, pop on the lid, and fry for a further 5-7 minutes until cooked through. During the final 1-2 minutes, baste with a knob of butter. Remove from the heat on completion and set aside to rest in the pan for 5 minutes before slicing. Lightly season the slices.

**4. PUT TOGETHER THE SALAD & DRESSING** Add the rinsed salad leaves and sliced radish to the bowl of tomatoes and give a good toss to coat. Place the chermoula dressing in a small bowl and combine with some seasoning to taste.

**5. A HEARTY HELPING!** Plate up the juicy chicken slices alongside the carrot wedges and the crispy chickpeas and onions. Serve the fresh salad on the side and garnish with the fresh, chopped mint. Drizzle the chermoula dressing over the whole lot. What a breeze!

## Nutritional Information

Per 100g

Energy	326kJ
Energy	78Kcal
Protein	6.4g
Carbs	7g
of which sugars	3.1g
Fibre	2.1g
Fat	2.2g
of which saturated	0.6g
Sodium	32mg

## Allergens

Allium, Sulphites

Cook  
within 3  
Days