



UCCOOK

Greek-style Roast Veg & Chicken

with Kalamata olives & Danish-style feta

Prepare to dig into a Greek feast of roasted butternut, baby tomatoes, onion wedges, green beans and olives. This colourful roast veg medley is then topped with mustard-marinated chicken fillets and feta morsels. Garnished with fresh parsley and a drizzle of lemon juice.

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Farren Abbott

 Carb Conscious

 Creation Wines | Creation Chenin Blanc

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Ingredients & Prep

1	Butternut Whole <i>de-seeded, peeled (optional) & cut into bite-sized pieces</i>
240g	Baby Tomatoes <i>rinsed</i>
2	Red Onions <i>1½ peeled & cut into wedges</i>
45ml	Chicken Rub <i>(15ml Dijon Mustard & 30ml NOMU Poultry Rub)</i>
2	Garlic Cloves <i>peeled & grated</i>
450g	Free-range Chicken Mini Fillets
240g	Green Beans <i>rinsed, trimmed & halved</i>
90g	Pitted Kalamata Olives <i>drained & halved</i>
60g	Green Leaves <i>rinsed & roughly shredded</i>
90g	Danish-style Feta <i>drained</i>
30ml	Lemon Juice
12g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

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

1. VEGGIE ROAST Preheat the oven to 200°C. Spread the butternut pieces, the rinsed tomatoes, and the onion wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway).

2. PREP STEP Place the chicken rub into a bowl and mix with the grated garlic, a drizzle of oil and seasoning. Pat the chicken mini fillets dry with paper towel. Mix through the marinade and set aside. In a bowl, add the halved green beans and the halved olives. Coat with oil, season and set aside.

3. GREEN BEANS & OLIVES When the roast has 10-15 minutes remaining, scatter the green beans & olives over and roast for the remaining time.

4. FRY THE FILLETS Place a pan over medium heat with a drizzle of oil. When hot, fry the marinated chicken until golden and cooked through, 1-2 minutes per side. You may need to do this step in batches. Remove from the pan, season, and set aside.

5. GREEN LEAVES When the roast is done, toss with the shredded leaves.

6. DINNER IS SERVED Plate up the Greek-style roast, top with the chicken, and crumble over the drained feta. Drizzle it all with the lemon juice and garnish with the chopped parsley. Dig in, Chef!



Chef's Tip

Air fryer method: Coat the butternut pieces, tomatoes, and onion wedges in oil and season. Air fry at 200°C until crispy, 20-25 minutes. Add the dressed green beans and olives at the halfway mark.

Nutritional Information

Per 100g

Energy	323kj
Energy	77kcal
Protein	6.5g
Carbs	7g
of which sugars	2g
Fibre	1.8g
Fat	2.4g
of which saturated	0.9g
Sodium	150mg

Allergens

Dairy, Allium, Sulphites

Cook
within 2
Days