



UCCOOK

Cajun Grilled Chicken

with roasted beetroot & guacamole

Hands-on Time: 25 minutes

Overall Time: 55 minutes

Carb Conscious: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Waterkloof | False Bay Cinsault /
Mourvèdre Rosé

Nutritional Info

	Per 100g	Per Portion
Energy	377kJ	2894kJ
Energy	90kcal	692kcal
Protein	6.3g	48.3g
Carbs	8g	58g
of which sugars	2.2g	16.7g
Fibre	2.9g	22.3g
Fat	3.9g	29.8g
of which saturated	0.2g	1.6g
Sodium	212mg	1623mg

Allergens: Allium, Sulphites

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Beetroot Chunks <i>cut into bite-sized pieces</i>
450g	600g	Free-range Chicken Mini Fillets
30ml	40ml	NOMU Cajun Rub
2	2	Garlic Cloves <i>peel & grate</i>
60g	80g	Piquanté Peppers <i>drain</i>
2	2	Tomatoes <i>rinse & roughly dice</i>
180g	240g	Borlotti Beans <i>drain & rinse</i>
60g	80g	Sun-dried Tomatoes <i>drain & roughly chop</i>
2	2	Spring Onions <i>rinse & finely slice</i>
60g	80g	Green Leaves <i>rinse</i>
2 units	2 units	Guacamole

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Seasoning (salt & pepper)

1. RUBY BEETS Preheat the oven to 200°C. Spread the beetroot on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway).

2. CAJUN CHICKY Pat the chicken dry with paper towel. In a bowl, combine the NOMU rub, the garlic, and a drizzle of oil. Toss through the chicken. Set aside to marinate, 5-10 minutes.

3. LOADED SALAD In a salad bowl, combine the peppers, the tomato, the beans, the sun-dried tomatoes, $\frac{3}{4}$ of the spring onion, the salad leaves, a drizzle of olive oil, and seasoning. Set aside for serving.

4. FRY IT UP When the roast has 10 minutes remaining, place a pan over medium heat with a drizzle of oil. When hot, fry the marinated chicken strips until golden and cooked through, 1-2 minutes per side.

5. DISH AND NOSH! Plate up the roasted beetroot and the tomato and bean salad. Side with the chicken and the guacamole. Garnish with the remaining spring onion slices. Easy as that, Chef!