



# U C O O K

— COOKING MADE EASY

## TRAY-BAKED CHICKEN WONDER

**with cheesy roast broccoli, baby  
tomatoes & chickpeas**

Prep it, spice it, and chuck it in the oven!  
A roast of crispy chicken leg, blistered baby  
tomatoes, crunchy chickpeas, and charred  
broc – with melted hard cheese and a twist of  
lemon. All on a bed of herb-infused couscous.  
Effortless!

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**Hands-On Time:** 25 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Samantha Finnegan

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 **Easy Peasy**

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## Ingredients & Prep

|       |  |
|-------|--|
| 4     | Free-Range Chicken Leg Quarter                               |
| 20ml  | NOMU Roast Rub   |
| 240g  | Chickpeas<br><i>drained &amp; rinsed</i>                     |
| 600g  | Broccoli Florets<br><i>cut into bite-size pieces</i>         |
| 400g  | Baby Tomatoes<br><i>rinsed</i>                               |
| 300ml | Whole Wheat Couscous   |
| 20ml  | Vegetable Stock  |
| 10g   | Fresh Parsley<br><i>rinsed, picked &amp; roughly chopped</i> |
| 40g   | Pumpkin Seeds  |
| 2     | Lemon<br><i>cut into wedges</i>                              |
| 80g   | Italian-Style Hard Cheese<br><i>grated</i>                   |

## From Your Kitchen

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

**1. ALL TOGETHER NOW!** Preheat the oven to 200°C. Boil the kettle for step 2. Place the chicken legs on a roasting tray and pat dry with some paper towel. Coat in oil, half of the Roast Rub, and seasoning. Roast in the hot oven for 40-45 minutes. At the halfway mark, scatter the drained chickpeas around the chicken, shifting to coat them in the roasting oils, and season to taste. Place the broccoli pieces and rinsed whole baby tomatoes on a separate roasting tray. Coat in oil, the remaining Roast Rub, and seasoning. Place both trays in the oven for the remaining roasting time. On completion, all ingredients should be cooked through and the chicken and chickpeas should be crispy.

**2. IT TASTES SO NICE, THEY NAMED IT TWICE!** Place the couscous and stock in a shallow bowl and submerge in 500ml of boiling water. Add a drizzle of oil and gently stir through with a fork. Cover with a plate and set aside to steam for 5-8 minutes until tender. Once cooked, fluff up with the fork and gently mix in three-quarters of the chopped parsley.

**3. CRUNCH TIME** Place the pumpkin seeds in a pan over a medium heat. Toast for 3-5 minutes until they begin to pop and turn brown. Remove from the pan on completion and set aside to cool.

**4. CHEESE IT UP** When the roast has 10 minutes remaining, remove the tray of veggies from the oven. Squeeze over the juice of 4 lemon wedges and sprinkle over three-quarters of the grated hard cheese. Return to the oven for the remaining time until the cheese has melted.

**5. LOAD IT UP** Serve up some parsley couscous and pile on the warm, cheesy veggies. Top with the roast chicken leg and scatter over the crispy chickpeas. Garnish with the remaining grated cheese and chopped parsley. Finish off with a sprinkle of toasted pumpkin seeds and serve with a lemon wedge on the side. Easy as that!



## Chef's Tip

Draining and rinsing tinned beans, lentils, or chickpeas before use drastically reduces the amount of sodium you're adding to your meal. It also reduces the complex sugar content (which humans can't digest!) and improves the flavour and texture of the food.

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 623kj   |
| Energy             | 149Kcal |
| Protein            | 11.4g   |
| Carbs              | 11g     |
| of which sugars    | 1.5g    |
| Fibre              | 2.6g    |
| Fat                | 5.6g    |
| of which saturated | 1.6g    |
| Sodium             | 187mg   |

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 3  
Days