

# UCCOOK

## Caprese Stuffed Chicken Breast

with a roasted carrot & balsamic salad

**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

**Carb Conscious:** Serves 3 & 4

**Chef:** Rhea Hsu

**Wine Pairing:** Waterkloof | Revenant Wild Ferment  
Sauvignon Blanc

### Nutritional Info

|                    | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy             | 486kJ    | 3174kJ      |
| Energy             | 116kcal  | 760kcal     |
| Protein            | 8.2g     | 53.5g       |
| Carbs              | 7g       | 44g         |
| of which sugars    | 4.4g     | 28.5g       |
| Fibre              | 1.5g     | 10g         |
| Fat                | 6.2g     | 40.8g       |
| of which saturated | 1.9g     | 12.4g       |
| Sodium             | 128mg    | 836mg       |

**Allergens:** Cow's Milk, Egg, Allium, Sulphites, Tree Nuts

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

| Serves 3 | [Serves 4] |                                                                                                                         |
|----------|------------|-------------------------------------------------------------------------------------------------------------------------|
| 720g     | 960g       | Carrot<br><i>rinse, trim, peel &amp; cut into wedges</i>                                                                |
| 30g      | 40g        | Almonds<br><i>roughly chop</i>                                                                                          |
| 8g       | 10g        | Fresh Basil<br><i>rinse, pick &amp; thinly slice</i>                                                                    |
| 60g      | 80g        | Grated Mozzarella Cheese                                                                                                |
| 3        | 4          | Free-range Chicken Breasts                                                                                              |
| 2        | 2          | Tomatoes<br><i>rinse &amp; slice into rounds</i>                                                                        |
| 125ml    | 160ml      | Pesto Princess Basil Pesto                                                                                              |
| 75ml     | 100ml      | Sweet Balsamic Mustard<br><i>(15ml [20ml] Wholegrain Mustard, 30ml [40ml] Honey &amp; 30ml [40ml] Balsamic Vinegar)</i> |
| 60g      | 80g        | Salad Leaves<br><i>rinse &amp; roughly shred</i>                                                                        |
| 90g      | 120g       | Danish-style Feta<br><i>drain</i>                                                                                       |

## From Your Kitchen

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

**1. CARROT & CRUNCH** Preheat the oven to 200°C. Spread the carrot on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway). In the final 2-3 minutes, sprinkle over the almonds and roast for the remaining time.

**2. CAPRESE CHICKEN** Combine ½ the basil with the mozzarella. Pat the chicken dry with paper towel and place on a chopping board. Using a sharp knife, slice into one side of the breast, starting at the thicker end and ending at the thinner point (be careful not to cut through to the other side.) Open up the breast so that it resembles a butterfly. Cover with cling wrap and pummel with a rolling pin or bottle to create an even thickness. Season the inside of the chicken. Layer 2-3 tomato rounds and a spoonful of the mozzarella and basil mixture onto one side of the breast. Fold the other side of the breast over the filling to close it back up.

**3. INTO THE OVEN** Season the outside of the chicken and drizzle with oil. Place the stuffed chicken on a separate roasting tray and roast in the hot oven until cooked through and golden, 12-15 minutes.

**4. PREP STEP** Place the pesto in a small bowl. Add olive oil or water in 5ml increments until drizzling consistency. Set aside. In a separate bowl, combine the sweet balsamic mustard, a drizzle of olive oil, and seasoning. Set aside.

**5. FETA & CARROT SALAD** Toss together the salad leaves, the roasted carrots, the feta, the remaining basil, and the balsamic vinaigrette. Season.

**6. A PLATE TO BE PROUD OF** Plate up the caprese-stuffed chicken and drizzle over the pesto. Side with the dressed carrot salad. Enjoy, Chef!