



# UCOOK

## Green Goddess Chicken Salad

with heirloom nachos & walnuts

Sweet dreams are made of greens! Marinated chicken tossed with peas, fresh green leaves, crispy chickpeas and swirled in our green goddess dressing made from yoghurt, avocado & raspberry vinegar. Walnuts, heirloom nachos & fresh apple finish it off with a divine crunch.

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**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

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**Serves:** 3 People

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**Chef:** Alex Levett

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 Fan Faves

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 Waterford Estate | Waterford Elgin Sauvignon Blanc 2021

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## Ingredients & Prep

360g	Chickpeas <i>drained &amp; rinsed</i>
3	Free-range Chicken Breasts <i>skin removed, pat dry &amp; cut into 2cm thick strips</i>
30ml	NOMU Roast Rub
45g	Walnuts
2	Apples <i>rinsed</i>
3	Avocados
150ml	Low Fat Plain Yoghurt
45ml	Raspberry Vinegar
150g	Peas
60g	Green Leaves <i>rinsed</i>
12g	Fresh Chives <i>rinsed &amp; roughly chopped</i>
240g	Heirloom Corn Nachos

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Milk (optional)  
Blender

**1. CRISP & MARINATE** Place a pan over medium heat with a drizzle of oil. When hot, fry the drained chickpeas for 10-15 minutes until crispy and caramel in colour. For the best results, only shift occasionally. If they start to pop out, use a lid to rein them in! In a bowl, combine the chicken strips, the rub, a drizzle of oil, and seasoning. Set aside to marinate until frying.

**2. CRUNCH STATION** Place the walnuts in a pan over medium heat. Toast for 3-5 minutes until browned, shifting occasionally. Remove from the pan and roughly chop. Set aside. Cut 1½ of the rinsed apples into cubes and place in a salad bowl.

**3. GO GO GREEN GODDESS** Halve the avocado and scoop out the flesh. Place ½ of the flesh in a blender. Add the yoghurt and pulse until smooth. Gradually loosen with milk or water in 30ml increments until drizzling consistency. Add ½ the vinegar (to taste) and season. Set aside. Slice the remaining avocado and toss in the remaining vinegar.

**4. GOLDEN CHICKEN** Return the pan to a medium heat with a drizzle of oil. When hot, add the marinated chicken strips and any remaining marinade. Fry for 2-3 minutes per side until cooked through. Remove from the heat and set aside to rest in the pan for 3 minutes.

**5. ASSEMBLE!** Boil the kettle. Place the peas in a bowl, submerge in boiling water and allow to plump up for 2-3 minutes. Drain and place in the bowl with the apple cubes. Add in the rinsed leaves, ½ of the crispy chickpeas, and ½ of the green goddess dressing (to taste). Toss until coated.

**6. FEAST LIKE THE GREEK GODS** Bowl up the salad and scatter over the sliced avo and the chicken. Drizzle over the remaining dressing (to taste). Garnish with the remaining chickpeas, the chopped chives, and the chopped walnuts. Crumble over the nachos or serve on the side for dunking. Gorgeous, Chef!



## Chef's Tip

If you don't have a blender, mash the avo with a fork, then mix in the remaining dressing ingredients.

## Nutritional Information

Per 100g

Energy	734kJ
Energy	175kcal
Protein	7.5g
Carbs	16g
of which sugars	3.2g
Fibre	4.2g
Fat	9.1g
of which saturated	1.5g
Sodium	152mg

## Allergens

Dairy, Allium, Sulphites, Tree Nuts

Cook  
within 3  
Days