

# **UCOOK**

# Chicken & Green Goddess Sauce

with roasted carrot wedges & a baby marrow salad

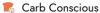
A gorgeous green dressing made from fresh herbs, creamy guacamole, sour cream and zesty lemon juice. A smear of the sauce is topped with golden-roasted chicken spiced with smoked paprika, and sided with roasted carrot and a baby marrow & red pepper salad. Go and feel like a goddess in the kitchen, Chef!

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Thea Richter



Harry Hartman | Stellenbosch Sauvignon Blanc

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# Ingredients & Prep

Free-range Chicken Pieces
 Carrot
 rinsed, trimmed & cut into
 wedges

40ml Smoked Paprika

400g

30g Mixed Herbs (15g Fresh Coriander & 15g Fresh Basil)

Baby Marrow

2 Red Bell Peppers80g Salad Leaves

2 Lemons

zested & cut into wedges

160g Guacamole

80ml Sour Cream

#### From Your Kitchen

Oil (cooking, olive or coconut)

Salt & Pepper

Water

Blender

Paper Towel

1. TEAM CHICKEN & CARROT Preheat the oven to 200°C. Place the chicken pieces and the carrot wedges on a roasting tray. Pat the chicken dry with paper towel. Coat the carrot & chicken in oil, seasoning, and the paprika. Roast in the hot oven until cooked through and crispy, 35-40 minutes (shifting halfway).

2. ALWAYS BE MY BABY MARROW Rinse, trim and cut the baby marrow into rounds. Rinse, pick, and roughly chop the mixed herbs. Rinse, deseed, and cut the red peppers into strips. Rinse and roughly shred the salad leaves.

3. GOLDEN ROUNDS Place a pan over medium-high heat with a drizzle of oil. When hot, add the baby marrow rounds and fry until golden, 4-5 minutes (shifting occasionally). Season, squeeze over some lemon juice, and set aside.

**4. SENSATIONAL SAUCE** In a blender, add ¾ of the chopped herbs, the guacamole, the sour cream, the juice of 4 lemon wedges, the lemon zest, a splash of water, and seasoning. Blend until smooth. Loosen with a splash of water, if necessary.

**5. COMBINE TO DINE** In a salad bowl, combine the shredded leaves, the pepper strips, the browned baby marrow, seasoning, and a drizzle of olive oil.

**6. GET SOME DINNER, CHEF!** Smear the green goddess sauce on the plate. Top with the roasted chicken & carrot. Side with the baby marrow salad. Sprinkle over the remaining herbs. Delish, Chef!



Air fryer method: Coat the chicken & carrot in oil, seasoning, and the paprika. Pop in the air fryer at 200°C. Cook for 20-25 minutes or until cooked through and crispy.

# **Nutritional Information**

Per 100g

Energy	389kJ
Energy	93kcal
Protein	7.4g
Carbs	4g
of which sugars	2.3g
Fibre	1.6g
Fat	5.6g
of which saturated	1.6g
Sodium	23mg

# **Allergens**

Dairy, Allium

Cook within 2 Days