

UCCOOK

DIY Jalapeño & Chicken Pocket

with a fresh salad

Hands-on Time: 45 minutes

Overall Time: 60 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Jade Summers

Wine Pairing: Delheim Wines | Delheim Chenin Blanc (Wild Ferment)

Nutritional Info

	Per 100g	Per Portion
Energy	820kj	5917kj
Energy	196kcal	1415kcal
Protein	11.7g	84.6g
Carbs	27g	194g
of which sugars	2.4g	17.3g
Fibre	1.1g	8.2g
Fat	4.7g	33.8g
of which saturated	2.5g	18.2g
Sodium	337mg	2430mg

Allergens: Sulphites, Gluten, Wheat, Cow's Milk, Allium

Spice Level: Hot

Eat Within 3 Days



Ingredients & Prep Actions:

Serves 3	[Serves 4]	
45ml	60ml	Red Wine Vinegar
240g	320g	Baby Tomatoes <i>rinse & cut in half</i>
3	4	Fresh Dough Balls
450g	600g	Free-range Chicken Mini Fillets
8g	10g	Fresh Chives <i>rinse & finely chop</i>
60g	80g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
125ml	160ml	Cream Cheese
150g	200g	Grated Cheddar Cheese
60ml	80ml	Cake Flour
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
90g	120g	Artichoke Quarters <i>drain & roughly chop</i>
150g	200g	Cucumber <i>rinse & slice into rounds</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Paper Towel
Milk (optional)
Egg/s (optional)

- 1. MMMARINATED TOMATO** Preheat the oven to 180°C. To a salad bowl, combine a drizzle of olive oil and red wine vinegar, and toss through the baby tomatoes. Season and set aside.
- 2. FOR THE POCKETS & FILLING** Rest the dough balls on the countertop. Place a pan over medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. You may need to do this step in batches. Remove from the pan, roughly chop, season, and set aside.
- 3. CREAMY, CHEESY CHICKEN** To a bowl, combine the chicken, ½ the chives, jalapenos, cream cheese, and the cheddar. Season and mix to combine.
- 4. HOMEMADE GOODNESS** Dust a countertop with flour, then gently roll the dough balls into a round shape. Add the creamy filling to the one side of the dough. Fold the dough over, pinching the edges together to seal it.
- 5. BAKE UNTIL GOLDEN** Once the dough has rested slightly, lightly brush the top of the pastry with milk or egg. Place on a lightly greased roasting tray. Bake in the hot oven until golden, 25-30 minutes. Return to the oven.
- 6. ARTICHOKE SALAD** To the bowl with the marinated tomatoes, add the salad leaves, artichokes, and cucumber.
- 7. PERFECT POCKET** Plate up the golden pockets, garnish with the remaining chives and serve with the fresh salad on the side. Wow, Chef - what a dinner!