



UCCOOK

Bubbling Cheese & Spinach Chicken

with roasted butternut

Hands-on Time: 45 minutes

Overall Time: 60 minutes

Fan Faves: Serves 3 & 4

Chef: Jade Summers

Wine Pairing: Delheim Wines | Delheim Staying Alive Riesling

Nutritional Info	Per 100g	Per Portion
Energy	412kJ	2631kJ
Energy	99kcal	629kcal
Protein	8.5g	54g
Carbs	6g	38g
of which sugars	1.7g	10.7g
Fibre	1.5g	9.3g
Fat	3.9g	25.2g
of which saturated	2.1g	13.1g
Sodium	123mg	790mg

Allergens: Sulphites, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
750g	1kg	Butternut <i>rinse, deseed, peel (optional) & cut into half-moons</i>
30g	40g	Pumpkin Seeds
60g	80g	Spinach <i>rinse & roughly shred</i>
90ml	125ml	Cream Cheese
3	4	Free-range Chicken Breasts
22,5ml	30ml	NOMU Italian Rub
90g	120g	Cheddar Cheese <i>grate</i>
90ml	125ml	Lemon Juice
240g	320g	Baby Tomatoes <i>rinse & cut in half</i>
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
8g	10g	Fresh Chives <i>rinse & finely chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water
Sugar/Sweetener/Honey
Paper Towel
Blender (optional)
Cling Wrap

1. BEGIN THE BUTTERNUT Preheat the oven to 200°C. Spread the butternut on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. TOASTED SEEDS Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. CREAMY SPINACH Return the pan to medium-high heat with a drizzle of oil or a knob of butter. When hot, fry the spinach until wilted, 1-2 minutes. Remove from the pan and stir through the cream cheese, and seasoning.

4. BUTTERFLY CHICKEN Pat the chicken dry with paper towel and place on a chopping board. Use a sharp knife to slice into one side of the breast, starting at the thicker side and ending at the thinner point (be careful not to cut all the way through). Open up the breast so that it resembles a butterfly. Cover with cling wrap and pummel with a rolling pin to create an even thickness. Coat in oil, the NOMU rub and season.

5. CHEESY CHICKEN Return the pan to medium-high heat with a drizzle of oil. When hot, fry the chicken until golden, 1-2 minutes per side. Remove from the pan, place on the oven tray with the butternut. Spoon the spinach mixture on top of the chicken, and scatter the cheese over. Return the tray to the oven, and grill until the cheese has melted and lightly golden, 3-5 minutes.

6. NUTTY SALAD In a salad bowl, combine the lemon juice, olive oil, sweetener (to taste), and seasoning. Toss with the baby tomatoes, salad leaves, and ½ toasted pumpkin seeds.

7. ADMIRE YOUR WORK Plate up the cheesy chicken and side with the butternut and the dressed salad. Sprinkle over the remaining pumpkin seeds, and garnish with the chives. Enjoy, Chef!