

# UCCOOK

## Greek Chicken & Tzatziki

with hummus & a chunky fresh salad

**Hands-on Time:** 35 minutes

**Overall Time:** 40 minutes

**\*New Calorie Conscious:** Serves 3 & 4

**Chef:** Megan Bure

### Nutritional Info

	Per 100g	Per Portion
Energy	350kj	2041kj
Energy	84kcal	489kcal
Protein	8.4g	49g
Carbs	4g	24g
of which sugars	2g	10g
Fibre	2g	10g
Fat	3.6g	21.1g
of which saturated	1.4g	7.9g
Sodium	495.3mg	2885.6mg

**Allergens:** Cow's Milk, Allium, Sesame, Sulphites

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
90g	120g	Pitted Kalamata Olives <i>drain &amp; halve</i>
75g	100g	Danish-style Feta <i>drain</i>
120g	160g	Green Leaves <i>rinse &amp; roughly shred</i>
300g	400g	Cucumber <i>rinse &amp; cut into bite-sized pieces</i>
3	4	Tomatoes <i>rinse &amp; cut into thin wedges</i>
15ml	20ml	Dried Oregano
90ml	120ml	Red Wine Vinegar
8g	10g	Fresh Dill <i>rinse, pick &amp; roughly chop</i>
450g	600g	Free-range Chicken Mini Fillets
15ml	20ml	Greek Seasoning
120ml	160ml	Tzatziki
150ml	200ml	Hummus

## From Your Kitchen

Cooking Spray  
Seasoning (salt & pepper)  
Water  
Paper Towel

**1. DILL-ICIOUS!** Place the olives and feta into a salad bowl. Toss through the green leaves, the cucumber, the tomato, the vinegar, the oregano (to taste), ½ the dill and seasoning. Set aside.

**2. COOK THE CHICKEN** Place a pan over medium heat and lightly add cooking spray. Pat the chicken dry with paper towel and cut into bite-sized pieces. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. Remove from the pan, and toss with the Greek seasoning, and set aside.

**3. ADD THE CREAMY TO MAKE IT DREAMY** Top your salad with the golden chicken. Dollop over the hummus and tzatziki. Garnish with the remaining dill.