

UCOOK

Goat Cheese-stuffed Chicken

with roast beetroot & a fresh green salad

You can't help feeling a bit cheffy when you make stuffed chicken breast, especially with a zesty goat's cheese & nut filling like this one, Chef! Complemented by earthy oven-roasted beetroots, a dressed cucumber & greens salad, and toasted almonds.

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Megan Bure

Carb Conscious

 Doos Wine | Doos Dry White 3L

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Ingredients & Prep

200g	Beetroot <i>rinse, trim & cut into bite-sized pieces</i>
10g	Almonds <i>roughly chop</i>
50g	Chevin Goat's Cheese
1	Lemon <i>rinse, zest & cut ½ into wedges</i>
1	Garlic Clove <i>peel & grate</i>
3g	Fresh Parsley <i>rinse, pick & roughly chop</i>
1	Free-range Chicken Breast
20g	Green Leaves <i>rinse</i>
50g	Cucumber <i>rinse & cut into half-moons</i>

From Your Kitchen

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

1. BEGIN WITH BEETS Preheat the oven to 200°C. Spread the beetroot pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. CHOP-CHOP Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. GOAT'S CHEESE GOODNESS In a small bowl, combine the goat's cheese with the juice from 1 lemon wedge (to taste), the lemon zest (to taste), the grated garlic, ½ the toasted nuts, and ½ the chopped parsley. Season and set aside.

4. STUFFED CHICKEN Pat the chicken breast dry with paper towel and place on a chopping board. Using a sharp knife, slice into one side of the breast, starting at the thicker end and ending at the thinner point (be careful not to cut all the way through to the other side.) Open out the breast so that it resembles a butterfly. Cover with cling wrap and pummel with a rolling pin or bottle to create an even thickness. Season the inside of the chicken. Smear the goat's cheese mixture onto the one side of the breast. Fold the other side of the breast over the filling to close it back up.

5. INTO THE OVEN Season the outside of the chicken and drizzle with oil. Place the stuffed chicken breast on a separate roasting tray and roast in the hot oven until cooked through, 12-15 minutes. In the final 8-10 minutes, turn the oven to grill or the highest setting, and grill until golden brown.

6. FOR SOME FRESHNESS In a bowl, combine a squeeze of lemon juice, a drizzle of olive oil, a sweetener (to taste), and seasoning. Toss through the rinsed leaves and the cucumber half-moons.

7. YOUR LAST STEP? TO ENJOY! Plate up the goat's cheese stuffed chicken breast and serve the roasted beets alongside. Side with the dressed green salad. Garnish with the remaining toasted nuts and the remaining chopped parsley. Enjoy, Chef!



Chef's Tip

Air fryer method: Coat the beetroot pieces in oil and season. Air fry at 200°C until cooked through, 25-30 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	357kJ
Energy	85kcal
Protein	8.7g
Carbs	5g
of which sugars	1.4g
Fibre	1.7g
Fat	3.4g
of which saturated	1.5g
Sodium	79mg

Allergens

Allium, Tree Nuts

Eat
Within
3 Days