



# UCCOOK

## Waterkloof's Sweet Chilli Chicken

with charred broccoli & mashed potato

**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Waterkloof Wine Farm

**Wine Pairing:** Waterkloof | Revenant Wild Ferment  
Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	430kj	3097kj
Energy	103kcal	741kcal
Protein	7g	50.7g
Carbs	15g	109g
of which sugars	6.6g	47.2g
Fibre	2.1g	15g
Fat	1.5g	11.1g
of which saturated	0.3g	2g
Sodium	285mg	2055mg

**Allergens:** Sulphites, Gluten, Sesame, Tree Nuts, Sugar  
Alcohol (Sweetener), Wheat, Cow's Milk,  
Soya, Allium

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
750g	1kg	Potato Chunks
300g	400g	Broccoli Florets <i>rinse</i>
150g	150g	Sliced Onion
60g	80g	Fresh Ginger
2	2	Garlic Cloves
240ml	320ml	Asian Sweet Chilli Sauce <i>(75ml [100ml] Sweet Chilli Sauce, 60ml [80ml] Plum Sauce, 60ml [80ml] Hoisin Sauce, 30ml [40ml] Soy Sauce &amp; 15ml [20ml] Vinegar)</i>
450g	600g	Free-range Chicken Mini Fillets
30ml	40ml	NOMU Poultry Rub
30ml	40ml	Lemon Juice
30g	40g	Almonds <i>roughly chop</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Milk (optional)

Butter

**1. MASH** Place the potato in a pot of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain and return to the pot. Add a knob of butter (optional) and a splash of water or milk (optional). Mash with a fork, season, and cover.

**2. BROCCOLI** Place a pan over medium-high heat with a drizzle of oil or a knob of butter. When hot, fry the broccoli and the onion until lightly charred, 7-8 minutes (shifting occasionally). Add a splash of water, cover with a lid, and simmer until al dente, 2-3 minutes. Remove from the pan and season.

**3. GINGER CHICKEN** Rinse and grate the ginger and garlic. Combine with the Asian sweet chilli sauce. Return the pan to medium heat with a drizzle of oil. Pat the chicken dry with paper towel and coat with the NOMU rub. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. In the final 1-2 minutes, baste with the chilli sauce mixture, and remove from the heat.

**4. DINNER IS READY** Dish up the mash, side with the sweet chilli chicken, and charred broccoli. Drizzle over the lemon juice (to taste) and garnish with the nuts. Dig in, Chef!

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