



# UCCOOK

## Charming Chicken Cacciatore

with golden cauliflower

**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

**Carb Conscious:** Serves 3 & 4

**Chef:** Samantha Finnegan

**Wine Pairing:** Waterford Estate | Waterford Old Vine  
Chenin Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	376kJ	2777kJ
Energy	90kcal	664kcal
Protein	7.7g	56.7g
Carbs	5g	40g
of which sugars	2.6g	19g
Fibre	1.4g	10.2g
Fat	4g	29.6g
of which saturated	1.1g	7.9g
Sodium	205mg	1511mg

**Allergens:** Allium, Sulphites

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Cauliflower Florets <i>rinse &amp; cut into bite-sized pieces</i>
22,5ml	30ml	Vegetable Stock
6	8	Free-range Chicken Pieces
15ml	20ml	NOMU Italian Rub
2	2	Onions <i>peel &amp; roughly dice 1½ [2]</i>
3	4	Garlic Cloves <i>peel &amp; grate</i>
2	2	Fresh Chillies <i>rinse, trim, deseed &amp; roughly chop</i>
300g	400g	Cooked Chopped Tomato
60g	80g	Spinach <i>rinse</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Water

Paper Towel

Sugar/Sweetener/Honey

Seasoning (salt & pepper)

**1. GOLDEN CAULI** Preheat the oven to 200°C. Boil the kettle. Spread the cauliflower on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 20-25 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway). Dilute the stock with 150ml [180ml] of boiling water.

**2. STEW BEGINNINGS** Pat the chicken dry with paper towel. Coat in oil, ½ the NOMU rub, and seasoning. Place a pan (with a lid) over high heat. When hot, fry the chicken until browned but not cooked through, 4-7 minutes per side. Remove from the pan and set aside.

**3. FRAGRANT CACCIATORE** Return the pan to medium heat with a drizzle of oil if necessary. Fry the onion until soft, 4-5 minutes (shifting occasionally). Add the garlic, the chilli (to taste), and the remaining NOMU rub. Fry until fragrant, 1-2 minutes. Add the cooked chopped tomato, the browned chicken, and the diluted stock. Bring to a boil. Lower the heat and simmer until thickened and the chicken is cooked through, 15-20 minutes. Stir through the spinach, a sweetener (to taste), and seasoning. Remove from the heat when the spinach has wilted.

**4. WARMING MEAL** Plate up the golden cauli and side with the flavoursome chicken cacciatore stew. Indulge yourself!