



UCCOOK

Mustard-blistered Beans & Chicken

with goat's cheese & toasted walnuts

Hands-on Time: 20 minutes

Overall Time: 40 minutes

Carb Conscious: Serves 1 & 2

Chef: Suné van Zyl

Wine Pairing: Groote Post Winery | Groote Post Pinch of Salt Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	574kJ	2730kJ
Energy	137kcal	653kcal
Protein	11.6g	55.4g
Carbs	9g	44g
of which sugars	3.2g	15g
Fibre	2.7g	12.8g
Fat	8g	38.1g
of which saturated	1.5g	7g
Sodium	123mg	584mg

Allergens: Sulphites, Tree Nuts, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
120g	240g	Chickpeas <i>drain & rinse</i>
10g	20g	Walnuts
1	2	Free-range Chicken Breast/s
5ml	10ml	NOMU One For All Rub
100g	200g	Green Beans <i>rinse & trim</i>
1 unit	1 unit	UCOOK Honey Mustard Dressing
20g	40g	Salad Leaves <i>rinse & roughly shred</i>
25g	50g	Chevin Goat's Cheese

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

Butter

1. GOLDEN CHICKPEAS Place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, toast the chickpeas until golden and crispy, 12-15 minutes (shifting occasionally). If they start to pop out, use a lid to rein them in. Remove from the pan, season, and set aside.

2. TOAST THE WALNUTS Return the pan to medium heat. Toast the walnuts until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. FRY THE CHICKEN Return the pan to medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken on one side until golden, 4-5 minutes. Flip, cover with the lid, and fry until cooked through, 4-5 minutes. During the final 1-2 minutes, baste the chicken with a knob of butter and the NOMU rub. Remove from the pan and rest for 5 minutes before slicing and seasoning. Alternatively, air fry at 200°C until cooked through, 10-12 minutes (shifting halfway).

4. CHAR THE GREEN BEANS While the chicken is resting, return the pan to medium-high heat with a drizzle of oil. Fry the green beans until blistered and tender, 4-5 [5-6] minutes (shifting occasionally). Remove from the pan, place in a bowl, and season. Add ½ the UCOOK honey mustard dressing and toss together.

5. PUT IT ALL TOGETHER Create a bed of salad leaves. Sprinkle over the chickpeas. Top with the mustard-blistered beans, walnuts, and the chicken slices. Crumble over the goat's cheese and drizzle over the remaining UCOOK honey mustard dressing. Looking good, Chef!