



UCOOK

Bertha's Asian-style Chicken

with a sweet ponzu dressing & roasted carrots


This is a special one, Chef! Golden-roasted carrots, charred corn & peppers form a vibrant bed of veggies for succulent chicken fillet pieces. On the side, a refreshing salad featuring charred pineapple, blanched edamame, and poppy seeds adds a tropical twist. Drizzled with a sweet ponzu dressing, and garnished with coriander & toasted cashews.

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Serves: 2 People

Chef: Bertha Winery

 Carb Conscious

 No paired wines

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Ingredients & Prep

480g	Carrot <i>rinsed, trimmed, peeled & cut into bite-sized pieces</i>
20g	Cashew Nuts <i>roughly chopped</i>
1	Bell Pepper <i>rinsed, deseeded & cut into strips</i>
100g	Corn
100g	Edamame Beans
110ml	Sweet Ponzu <i>(40ml Ponzu Sauce, 10ml Honey & 60ml Kewpie Mayo)</i>
5g	Fresh Coriander <i>rinsed, picked & finely chopped</i>
300g	Free-range Chicken Mini Fillets
200g	Pineapple Fingers
10ml	Poppy Seeds
40g	Green Leaves <i>rinsed & roughly shredded</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. ROAST CARROTS Preheat the oven to 200°C. Spread the carrot pieces on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway).

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

3. CORN & PEPS Return the pan to medium-high heat with a drizzle of oil. When hot, fry the pepper slices and the corn until charred, 3-4 minutes (shifting occasionally). Season, remove from the pan, and set aside.

4. PLUMP THE EDAMAME Boil the kettle. Submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside.

5. PERFECT PONZU In a small bowl, combine the sweet ponzu with ½ the chopped coriander, a drizzle of oil, and seasoning. Set aside.

6. 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 until golden and cooked through, 1-2 minutes per side. You may need to do this step in batches. Remove from the pan, season, and set aside.

7. PINEAPPLE & POPPY SALAD Place a clean pan over high heat. When hot, fry the pineapple fingers until charred, 2-3 minutes per side. Remove from the pan, cut into bite-sized pieces, and place in a bowl. Toss with the poppy seeds, the blanched edamame beans, the shredded leaves, a drizzle of olive oil, and seasoning. Set aside.

8. LOOKING GOOD, CHEF! Make a bed of the mixed veg and roasted carrot pieces. Top with the golden chicken mini fillets and serve the charred pineapple & poppy seed salad on the side. Drizzle over the sweet ponzu dressing. Garnish with the remaining coriander and toasted cashew nuts.



Chef's Tip

Air fryer method: Coat the carrot pieces in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	411kJ
Energy	98kcal
Protein	5.7g
Carbs	9g
of which sugars	4.8g
Fibre	1.9g
Fat	2g
of which saturated	0.4g
Sodium	82mg

Allergens

Egg, Gluten, Wheat, Sulphites, Fish, Tree Nuts, Soy

Cook
within 3
Days