



UCOOK

Greek Lentil Chicken Salad

with Danish-style feta & a yoghurt drizzle

A big, flavourful Greek wedding of tastes & textures! This dish marries crispy lentils, pops of golden chickpeas, juicy sliced chicken, briny olives & creamy crumbled feta, and ties the knot with a drizzle of dill-infused yoghurt. Your answer will definitely be, 'I do' when asked if you want seconds, Chef!


Hands-on Time: 25 minutes

Overall Time: 35 minutes

Serves: 2 People

Chef: Jade Summers

 Carb Conscious

 Deetlefs Wine Estate | Deetlefs Estate Chenin Blanc

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

120g	Chickpeas <i>drain & rinse</i>
120g	Tinned Lentils <i>drain & rinse</i>
160g	Baby Tomatoes <i>rinse & cut into quarters</i>
1	Onion <i>peel & finely slice ½</i>
100g	Cucumber <i>rinse & slice into thin rounds</i>
50g	Pitted Kalamata Olives <i>drain & roughly chop</i>
20ml	Lemon Juice
2	Free-range Chicken Breasts
10ml	NOMU One For All Rub
100ml	Low Fat Plain Yoghurt
5g	Fresh Dill <i>rinse, pick & roughly chop</i>
60g	Danish-style Feta <i>drain</i>

From Your Kitchen

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

1. ROAST Preheat the oven to 200°C. Spread the drained chickpeas and the drained lentils on a roasting tray, coat in oil, and season. Roast until golden and crispy, 12-15 minutes.

2. MIX IT UP To a bowl, add the quartered tomatoes, the sliced onion (to taste), the cucumber rounds, the chopped olives, the lemon juice, and seasoning.

3. FRY THE CHICKEN Place a pan (with a lid) over medium heat with a drizzle of oil. Pat the chicken dry with paper towel and coat in the NOMU rub. When hot, fry the chicken on one side until golden, 2-4 minutes. Flip, cover, and fry until cooked through, 2-4 minutes. During the final 1-2 minutes, baste the chicken with a knob of butter. Remove from the pan and rest for 5 minutes before slicing and seasoning.

4. ALMOST THERE.... In a small bowl, combine the yoghurt and $\frac{3}{4}$ of the chopped dill. Loosen with 20ml of water.

5. IT'S THAT TIME Dish up the loaded tomato salad. Top with the crispy chickpeas & lentils and the sliced chicken. Drizzle over the yoghurt, and crumble over the feta. Garnish with the remaining dill.



Chef's Tip

Air fryer method: Coat the drained chickpeas and the drained lentils in oil and season. Air fry at 200°C until crispy, 10-15 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	451kJ
Energy	108kcal
Protein	10.1g
Carbs	9g
of which sugars	1.7g
Fibre	2.9g
Fat	3.1g
of which saturated	1.2g
Sodium	137mg

Allergens

Allium, Sulphites, Cow's Milk

Cook
within 3
Days