

UCOOK

Grilled Chicken & Roast Baby Carrots

with Danish-style feta, crispy kale & dried pomegranate gems

The highlight of your day will be in about an hour, Chef! That's when you savour the wonderful combination of oven-roasted baby carrots & kale, with fresh greens, juicy chicken, pops of sweet dried pomegranate gems, toasted seeds, and crumbly Danish-style feta - all coated in an orange & mustard sauce.

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Jade Summers

 Carb Conscious

 Creation Wines | Creation Chardonnay

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Ingredients & Prep

480g	Baby Carrots <i>rinsed & trimmed</i>
600g	Free-range Chicken Mini Fillets
20ml	NOMU Roast Rub
200g	Kale <i>rinsed & roughly shredded</i>
40g	Pumpkin Seeds
60g	Pomegranate Gems
160g	Green Leaves <i>rinsed & roughly shredded</i>
200ml	Mustard Dressing <i>(60ml Wholegrain Mustard & 140ml Orange Juice)</i>
100g	Danish-style Feta <i>drained</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 baby carrots on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway).

2. MARINATE THE CHICKEN Pat the chicken dry with paper towel. In a bowl, coat the chicken in oil, NOMU rub, and seasoning.

3. KALE Place the shredded kale in a bowl with a drizzle of olive oil and seasoning. Using your hands, massage until softened and coated. When the carrots have 8-10 minutes to go, scatter over the kale and roast for the remaining time until crispy.

4. PUMPKIN SEEDS Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

5. FRY THE CHICKEN Return the pan to medium heat with a knob of butter. 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 and cut into chunks.

6. ALL TOGETHER In a salad bowl, combine the roast veg, the pomegranate gems, and a drizzle of olive oil.

7. TIME TO EAT Make a bed of the loaded roast. Scatter over the shredded green leaves and the chicken chunks. Drizzle over the mustard dressing. Crumble over the drained feta and garnish with the toasted pumpkin seeds.



Chef's Tip

Air fryer method: Coat the baby carrots in oil and season. Air fry at 200°C until cooked through, 15-20 minutes (shifting halfway). When the carrots have 8-10 minutes to go, scatter over the shredded kale.

Nutritional Information

Per 100g

Energy	405kj
Energy	97kcal
Protein	9.8g
Carbs	6g
of which sugars	3g
Fibre	2.1g
Fat	3.6g
of which saturated	1.3g
Sodium	171mg

Allergens

Dairy, Allium, Sulphites

Cook
within 1
Day