



# U C O O K

— COOKING MADE EASY

## Prego Chicken Roast

**with roast butternut, crispy chickpeas & an Italian salad**

Fire things up with this hearty chicken roast! It's got the tangy zing of tender chicken pieces in a marinade of prego spice, yoghurt, and lemon; the warm comfort of roast butternut and chickpeas; and the freshness of a feta-filled salad.

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**Hands-On Time:** 30 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People

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**Chef:** Samantha Finnegan

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 **Easy Peasy**

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## Ingredients & Prep

320ml	Plain Yoghurt
65ml	Prego Spice Mix <i>(60ml NOMU Peri-Peri Rub &amp; 5ml Smoked Paprika)</i>
40ml	Lemon Juice
8	Free-Range Chicken Pieces
480g	Chickpeas <i>drained &amp; rinsed</i>
800g	Butternut Chunks <i>cut into bite-size pieces</i>
60g	Pumpkin & Sunflower Seed Mix
480g	Baby Tomato Medley <i>rinsed &amp; halved</i>
160g	Salad Leaves <i>rinsed &amp; roughly shredded</i>
100g	Danish-Style Feta <i>drained</i>
2	Fresh Chilli <i>deseeded &amp; finely chopped</i>

## From Your Kitchen

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

**1. PREGO CHICKEN MARINADE** Preheat the oven to 200°C. In a large mixing bowl, combine the yoghurt with a drizzle of olive oil and the Prego spice to taste. Mix in some seasoning and the lemon juice to taste. Pat the chicken pieces dry with paper towel and add to the bowl of marinade. Toss until coated and set aside to marinate for 10 minutes.

**2. GET YOUR ROAST READY** Place the drained chickpeas and butternut pieces on a roasting tray. Coat in oil, season, and spread out in a single layer. When the chicken pieces have finished marinating, place on a second roasting tray. Reserve the remaining marinade in the bowl. Pop both trays in the hot oven to roast for 40-45 minutes until cooked through and crispy. At the halfway mark, give the veggies a shift and baste the chicken with the reserved marinade.

**3. TOAST THE SEEDS** Place the seed mix in a pan over a medium heat. Toast for 2-4 minutes, shifting occasionally, until the sunflower seeds are lightly browned and the pumpkin seeds begin to pop. Remove from the pan on completion and set aside to cool.

**4. A SALAD WITH CREAMINESS & CRUNCH** Place the halved baby tomatoes in a large salad bowl. Toss through a drizzle of olive oil and some seasoning, and set aside to marinate. Just before serving, add the rinsed salad leaves, the drained feta, and the toasted seeds to the bowl tomatoes. Toss to combine.

**5. PREGO PLATE-UP!** Dish up some toasty butternut and chickpeas. Top with the prego chicken pieces and pour over any juices from the tray to your taste preference. Garnish with the fresh, chopped chilli to taste and serve the vibrant salad on the side. Excellent work, Chef!



## Chef's Tip

The longer you marinate the meat, the better! So, if time is on your side, complete the marinating step an hour or two before you plan to start cooking. You can even marinate it in the fridge overnight!

## Nutritional Information

Per 100g

Energy	521kJ
Energy	125Kcal
Protein	9.2g
Carbs	8g
of which sugars	1.8g
Fibre	2.1g
Fat	5.6g
of which saturated	1.8g
Sodium	145mg

## Allergens

Dairy, Allium

Cook  
within 3  
Days