



UCOOK

Scarpariello-style Roast Chicken

with butternut mash, sun-dried tomatoes & red onion

Get ready to welcome an Italian restaurant classic into your kitchen. Our version of this dish features chicken pieces and sun-dried tomatoes cooked together until juicy, and a simple, sweet & smooth butternut mash to accompany it! Buon appetito!


Hands-on Time: 25 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Ella Nasser

 Carb Conscious

 Paserene | The Shiner White Blend

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Ingredients & Prep

15ml	Chicken Stock
2	Red Onions <i>1½ peeled & cut into wedges</i>
30ml	NOMU Provençal Rub
2	Lemons <i>1½ zested & cut into wedges</i>
3	Garlic Cloves <i>peeled & grated</i>
6	Free-range Chicken Pieces
120g	Sun-dried Tomatoes <i>roughly chopped</i>
750g	Butternut <i>de-seeded, peeled & cut into bite-sized pieces</i>
60g	Green Leaves <i>rinsed</i>
12g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

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

1. READY THE ROAST Preheat the oven to 200°C. Boil the kettle. In a roasting tray, combine 150ml of boiling water, the stock, the onion wedges, the NOMU rub, the juice of 3 lemon wedges, the grated garlic, and seasoning. Place the chicken in a bowl. Pat dry with paper towel, coat in oil, and season. Add to the tray with the onion wedges and roast in the hot oven until cooked through and becoming crispy, 40-45 minutes. In the final 10-15 minutes, add the chopped tomatoes to the tray.

2. BUTTERNUT MASH Place the butternut pieces in a pot of salted water over medium-high heat. Bring to the boil and cook until soft, 20-25 minutes. Drain and return to the pot. Add a knob of butter (optional) and a splash of water or milk. Mash with a fork, season, and cover.

3. DRESSED LEAVES In a bowl, combine the rinsed leaves with the lemon zest (to taste), a drizzle of olive oil, and seasoning.

4. ITALIAN-INSPIRED FEAST! Plate up the vibrant butternut mash and slather with the Scarpariello chicken. Serve the dressed leaves on the side, sprinkle over the chopped parsley, and serve with a lemon wedge. There you have it!

Nutritional Information

Per 100g

Energy	475kj
Energy	113kcal
Protein	8.3g
Carbs	8g
of which sugars	3.3g
Fibre	1.9g
Fat	5.2g
of which saturated	1.3g
Sodium	164mg

Allergens

Allium, Sulphites

Cook
within 3
Days