



# UCCOOK

## Piccata Style Chicken & Golden Cauli

with brussels sprouts

**Hands-on Time:** 45 minutes

**Overall Time:** 50 minutes

**Carb Conscious:** Serves 3 & 4

**Chef:** Kate Gomba

**Wine Pairing:** Groote Post Winery | Groote Post-Sauvignon Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	224kJ	1904kJ
Energy	54kcal	455kcal
Protein	5.5g	46.8g
Carbs	7g	59g
of which sugars	2.3g	19.8g
Fibre	2.2g	18.4g
Fat	0.7g	6.2g
of which saturated	0.2g	1.4g
Sodium	90mg	766mg

**Allergens:** Cow's Milk, Allium, Sulphites

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Cauliflower Florets <i>rinse &amp; cut into bite-sized pieces</i>
300g	400g	Brussels Sprouts <i>rinse</i>
2	2	Onions <i>peel &amp; cut 1½ [2] into wedges</i>
30ml	40ml	NOMU Italian Rub
450g	600g	Free-range Chicken Mini Fillets
2	2	Garlic Cloves <i>peel &amp; grate</i>
30g	40g	Capers <i>drain &amp; roughly chop</i>
2	2	Lemons <i>rinse &amp; cut into wedges</i>
8g	10g	Fresh Parsley <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Paper Towel  
Butter

1. **ROAST VEGGIES** Preheat the oven to 200°C. Spread the cauliflower, the brussels sprouts, and the onions on a roasting tray. Coat in oil, ½ of the NOMU rub, and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

2. **CHICKEN** Place a pan over medium heat with a drizzle of oil. Pat the chicken dry with paper towel and coat in the remaining NOMU rub. 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.

3. **PICCATA SAUCE** Return the pan to medium heat with a drizzle of oil if necessary. Fry the garlic and the capers until fragrant, 1-2 minutes. Deglaze the pan with a splash of water, squeeze in the juice from 6 [8] of the lemon wedges (to taste) and 30g [40g] of butter. Mix in the chicken and simmer until warmed through, 2 minutes. Remove from the heat.

4. **DINNER IS READY** Bowl up the roasted veggies, top with the piccata chicken, and garnish with a sprinkle of the parsley and any remaining lemon wedges. Well done, Chef!