



UCCOOK

Chutney Chicken & Sweet Potato

with a simple sun-dried tomato salad

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Fan Faves: Serves 1 & 2

Chef: Jade Summers

Wine Pairing: Paul Cluver | Village Chardonnay

| Nutritional Info | Per 100g | Per Portion |
|--------------------|----------|-------------|
| Energy | 542kJ | 4219kJ |
| Energy | 130kcal | 1009kcal |
| Protein | 8g | 61.9g |
| Carbs | 12g | 90g |
| of which sugars | 7.3g | 56.6g |
| Fibre | 1.5g | 11.4g |
| Fat | 5.8g | 45.5g |
| of which saturated | 1.8g | 13.8g |
| Sodium | 113mg | 883mg |

Allergens: Cow's Milk, Allium, Sulphites, Tree Nuts

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

| Serves 1 | [Serves 2] | |
|----------|------------|--|
| 2 | 4 | Free-range Chicken Pieces |
| 250g | 500g | Sweet Potato <i>rinse & cut into wedges</i> |
| 10g | 20g | Almonds <i>roughly chop</i> |
| 1 | 1 | Onion <i>peel & roughly slice ½ [1]</i> |
| 45ml | 80ml | Mrs Ball's Chutney |
| 20g | 40g | Salad Leaves <i>rinse & roughly shred</i> |
| 20g | 40g | Sun-dried Tomatoes <i>roughly chop</i> |
| 30g | 60g | Danish-style Feta <i>drain</i> |

From Your Kitchen

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

1. ROAST WITH THE MOST Preheat the oven to 200°C. Pat the chicken dry with paper towel. Spread the chicken pieces and the sweet potato on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-30 minutes (shifting halfway).

2. ALL THE ALMONDS Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. CHUTNEY ONIONS Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). Fry the onion until caramelised, 10-12 minutes (shifting occasionally). At the halfway mark, add the chutney and 50ml [100ml] of water. Simmer until slightly reduced, 4-5 minutes. Remove from the heat.

4. ALMOST DONE Once crispy, add the chicken to the onion and chutney sauce. Return to medium heat, mix to combine, and reduce until sticky, 2-3 minutes. Remove from the heat. To a salad bowl, add the green leaves, the sun-dried tomatoes, the feta, a drizzle of olive oil, and seasoning.

5. SET THE TABLE Plate up the crispy wedges and the sticky chutney chicken with all the pan juices. Side with the fresh salad and garnish with the toasted nuts. Well done, Chef!