

# UCCOOK

## Cheesy Artichoke Stuffed Chicken

with red pepper pesto & roasted beetroot

**Hands-on Time:** 50 minutes

**Overall Time:** 65 minutes

**Calorie Conscious:** Serves 3 & 4

**Chef:** Megan Bure

### Nutritional Info

	Per 100g	Per Portion
Energy	390kj	2060kj
Energy	93kcal	493kcal
Protein	9.9g	52.3g
Carbs	6g	29g
of which sugars	2g	12g
Fibre	2g	10g
Fat	3.7g	19.5g
of which saturated	1.3g	6.8g
Sodium	204mg	1079mg

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

**Spice Level:** Mild

Eat Within 3 Days



## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
600g	800g	Beetroot <i>rinse, trim, peel (optional) &amp; cut into bite-sized pieces</i>
90ml	120ml	Low Fat Cottage Cheese
15g	20g	Fresh Basil <i>rinse, pick &amp; roughly tear</i>
120g	160g	Artichoke Quarters <i>drain &amp; roughly chop</i>
90g	120g	Grated Mozzarella Cheese
15ml	20ml	Dried Chilli Flakes
3	4	Free-range Chicken Breasts
15ml	20ml	NOMU Italian Rub
60ml	80ml	Pesto Princess Red Pepper Pesto
60g	80g	Sun-dried Tomatoes <i>roughly chop</i>
60g	80g	Salad Leaves <i>rinse &amp; shred</i>

## From Your Kitchen

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Cooking Spray  
Seasoning (salt & pepper)  
Water  
Paper Towel  
Toothpick (optional)  
Cling Wrap  
Rolling Pin

**1. READY THE ROAST** Preheat the oven to 200°C. Spread the beetroot on a roasting tray. Lightly coat with cooking spray and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

**2. START THE STUFFING** In a bowl, combine the cottage cheese, the basil, the artichokes, the cheese, ½ the chilli flakes (to taste), and seasoning. Set aside.

**3. DELISH CHICKEN** Pat the chicken breasts dry with paper towel and place on a chopping board. Using a sharp knife, slice into one side of the chicken, starting at the thicker end and ending at the thin side (do not cut all the way through). Open up the chicken so that it resembles a butterfly. Cover with cling wrap and pummel with a rolling pin to create an even thickness. Season the inside of the chicken. Spread the cheese filling onto one side of the chicken. Fold the other side over the filling and secure with toothpicks so it stays closed. Coat the breast in the NOMU rub and seasoning. Repeat with the remaining breasts.

**4. INTO THE OVEN** Place the stuffed chicken on a separate, lightly greased roasting tray. Roast in the oven until cooked through, 20-25 minutes. Alternatively, air fry the chicken at 200°C for 15-20 minutes. Remove the toothpicks and discard before serving.

**5. PESTO DRIZZLE** In a small bowl, mix ½ the red pepper pesto with water in 5ml increments until drizzling consistency. Set aside.

**6. GREEN SALAD** Once the beetroot is done, toss through the remaining pesto and set aside. Place the sun-dried tomatoes into a salad bowl and toss with the salad leaves. Set aside.

**7. GRAB THE PLATES!** Make a bed of any remaining filling and top with the stuffed chicken. Side with the pesto-tossed beetroot and the salad. Drizzle over the loosened red pesto and scatter with the remaining chilli flakes (to taste) for more spice.