

UCCOOK

Honey Walnut & Chicken Salad

with dried cranberries & Danish-style feta

Hands-on Time: 40 minutes

Overall Time: 60 minutes

Carb Conscious: Serves 3 & 4

Chef: Samantha du Toit

Wine Pairing: Delheim Wines | Delheim Staying Alive Riesling

Nutritional Info

	Per 100g	Per Portion
Energy	497kJ	2623kJ
Energy	119kcal	627kcal
Protein	9.5g	50.1g
Carbs	10g	53g
of which sugars	4.5g	23.7g
Fibre	2.3g	12.3g
Fat	4.5g	23.8g
of which saturated	1.7g	9.1g
Sodium	141mg	746mg

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

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
30g	40g	Walnuts <i>roughly chop</i>
15g	20g	Pumpkin Seeds
30ml	40ml	Honey
	1kg	Pumpkin Chunks <i>cut into bite-sized pieces</i>
30ml	40ml	Lemon Juice
15ml	20ml	Sumac Spice
60g	80g	Salad Leaves <i>rinse</i>
8g	10g	Fresh Parsley <i>rinse, pick & finely chop</i>
45g	60g	Dried Cranberries
3	4	Free-range Chicken Breasts
15ml	20ml	NOMU Roast Rub
120g	160g	Danish-style Feta <i>drain</i>

From Your Kitchen

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

1. NUT & SEED BRITTLE Preheat the oven to 200°C. Place the walnuts and the pumpkin seeds in a pan over medium heat. Toast until turning brown, 2-4 minutes (shifting occasionally). Add 30g [40g] of butter and the honey. Allow to caramelise, 2-3 minutes. Try not to let it over-boil or it will burn. Once golden in colour and the bubbles subside, pour into a greased tray and place in the fridge to cool. Break into bite-sized pieces just before serving.

2. ROASTED PUMPKIN Spread the pumpkin on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 30-35 minutes (shifting halfway).

3. SUMAC DRESSING In a bowl, combine the lemon juice, the sumac spice, and 45ml [60ml] of olive oil. In a salad bowl, combine the salad leaves, ½ the parsley, and ½ the cranberries. Toss through ½ the sumac dressing and set aside.

4. GOLDEN CHICKEN Place a pan (with a lid) over medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken on one side until golden, 2-4 minutes. Flip, cover with the lid, and fry until cooked through, 2-4 minutes. During the final 1-2 minutes, baste the chicken with the NOMU rub and a knob of butter. Remove from the pan and rest for 5 minutes before slicing and seasoning.

5. SENSATIONAL SALAD Make a bed of the dressed salad. Top with the roasted pumpkin and the chicken slices. Scatter over the remaining cranberries and the brittle. Crumble over the feta and garnish with the remaining parsley. Drizzle over the remaining sumac dressing.