

# QCOOK

## Cajun Chicken Hummus Bowl

with dukkah spice & pickled onions

**Hands-on Time:** 20 minutes

**Overall Time:** 30 minutes

**Calorie Conscious:** Serves 1 & 2

**Chef:** Kate Gomba

### Nutritional Info

	Per 100g	Per Portion
Energy	280kj	1632kj
Energy	67kcal	390kcal
Protein	7.1g	41.7g
Carbs	5g	28g
of which sugars	2g	11g
Fibre	1g	9g
Fat	2g	11.9g
of which saturated	0.5g	3g
Sodium	133mg	774mg

**Allergens:** Sulphites, Peanuts, Sesame, Tree Nuts, Allium

**Spice Level:** Hot

Eat Within 3 Days

## Ingredients & Prep Actions:

---

Serves 1	[Serves 2]	
1	1	Onion <i>peel &amp; finely slice</i>
50ml	100ml	Red Wine Vinegar
150g	300g	Free-range Chicken Mini Fillets
5ml	10ml	NOMU Cajun Rub
100g	200g	Baby Tomatoes <i>rinse</i>
1	1	Bell Pepper <i>rinse, deseed &amp; dice</i>
20g	40g	Salad Leaves <i>rinse</i>
60ml	120ml	Hummus
5ml	10ml	Old Stone Mill Dukkah Spice

## From Your Kitchen

---

Seasoning (Salt & Pepper)

Water

Cooking Spray

Paper Towel

**1. SOME PREP** In a bowl, combine  $\frac{1}{4}$  of the onion (to taste) with the vinegar, and set aside in the fridge. Pat the chicken dry with paper towel, cut into 1cm chunks, coat with the NOMU rub, and season.

**2. VEGGIES** Place a pan over medium-high heat. Lightly coat the baby tomatoes, pepper and the remaining onion with cooking spray. When hot, fry the veggies until charred, 5-6 minutes (shifting occasionally). Remove from the pan and add seasoning.

**3. CHICKEN** Return the pan to medium-high heat. Lightly coat the chicken with cooking spray and fry until cooked through, 2-3 minutes (shifting as they colour). Remove from the pan.

**4. JUST BEFORE SERVING** Combine the salad leaves with the pickled onion (to taste), seasoning and the pickling liquid (to taste).

**5. DINNER IS READY** Smear the hummus in a bowl, top with the Cajun chicken, side with the charred veggies, and the pickled onion salad. Finish with a sprinkle of the dukkah and dig in, Chef!