



UCCOOK

Cheeky Chicken & Sweet Potato Bake

with a fresh tomato salad & a toasted hazelnut garnish

A heartwarming dish for the soul that tastes like home! This wholesome and healthy roast chicken & fresh salad is the perfect meal to brighten up your week.

Hands-On Time: 35 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Samantha Finnegan

♥ Health Nut

🍷 Niel Joubert | Blanc de Noir

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Ingredients & Prep

4	Free-range Chicken Pieces
1kg	Sweet Potato <i>peeled & cut into bite-sized chunks</i>
2	Red Onions <i>peeled & ¼ thinly sliced & ¾ wedged</i>
40ml	NOMU Provençal Rub
60g	Hazelnuts
4	Plum Tomatoes <i>cut into quarters</i>
2	Lemons <i>zested & cut into wedges</i>
60ml	Salad Dressing <i>(40ml Honey & 20ml Dijon Mustard)</i>
80g	Salad Leaves <i>rinsed</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. THE ROAST WITH THE MOST Preheat the oven to 200°C. Pat the chicken pieces dry with some paper towel. Place the sweet potato pieces on a roasting tray, coat in oil, ½ the rub and seasoning. On a separate roasting tray, place the chicken and onion wedges, coat in oil, the remaining rub, and seasoning. Roast in the hot oven for 35-40 minutes until cooked through and crisping up, shifting halfway.

2. LET'S GO NUTS! Place a nonstick pan over a medium-high heat. When hot, toast the hazelnuts for 3-5 minutes until golden. Remove from the pan, and roughly chop.

3. THE FRESH SALAD OF BEL AIR In a bowl, combine the sliced onion, the tomato quarters, the lemon zest (to taste) and seasoning. Just before serving, add the salad dressing, seasoning, a drizzle of olive oil, a squeeze of lemon juice, and the rinsed salad leaves. Toss until fully combined.

4. DIG IN! Plate up the roasted chicken, onion wedges, and sweet potato. Side with the fresh salad. Garnish with the toasted hazelnuts, and finish off with a squeeze of fresh lemon juice. Well done, Chef!

Nutritional Information

Per 100g

Energy	435kJ
Energy	104Kcal
Protein	7.3g
Carbs	9g
of which sugars	4.9g
Fibre	1.6g
Fat	5g
of which saturated	1.1g
Sodium	125mg

Allergens

Allium, Sulphites, Tree Nuts

Cook
within 3
Days