



UCOOK

Green Goddess Warm Chicken Salad

with crispy kale and chickpeas, walnuts & fresh avocado

Crispy-skinned chicken pieces, marinated in a NOMU rub and set atop an emerald jumble of peas, kale, and apple. Soaked in our green goddess dressing of yoghurt, avo, lemon, and parsley; and served with walnuts and roast chickpeas for a crunchy finish.

Hands-On Time: 35 minutes

Overall Time: 55 minutes

Serves: 3 People

Chef: Alex Levett

 Health Nut

 Lanzerac Estate | Chenin Blanc

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Ingredients & Prep

6	Free-range Chicken Pieces
15ml	NOMU Roast Rub
360g	Chickpeas <i>drained & rinsed</i>
225g	Kale <i>rinsed & roughly shredded</i>
2	Avocados
2	Lemons <i>cut into wedges</i>
65ml	Plain Yoghurt
12g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
30g	Walnuts
150g	Peas
2	Apple <i>rinsed</i>

From Your Kitchen

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

1. ROAST THE CHICKEN & DRESS THE VEG Preheat the oven to 200°C. Pat the chicken dry with paper towel and place on a roasting tray. Coat in oil, ½ of the Roast Rub, and a little seasoning. Roast in the hot oven for 30-35 minutes. Place the drained chickpeas in a bowl. Coat in oil and the remaining Roast Rub. Place ¾ of the shredded kale on a second roasting tray. Massage with a drizzle of oil and some seasoning until softened and coated. Set the chickpeas and the tray of kale aside.

2. DREAMY GREEN DRESSING Halve the avocados and remove the pips. Scoop out the flesh from 3 halves and set the remaining half aside for use in another meal. Place ½ of the flesh in a blender. Cut the remainder into cubes, squeeze over some lemon juice, and set aside. Add the yoghurt and ¾ of the chopped parsley to the blender. Squeeze in the juice of 3 lemon wedges (or to taste) and blend until smooth. Gradually loosen with milk or water in 20ml increments until drizzling consistency. Mix in more lemon juice and seasoning according to your preference, and set aside for serving.

3. IT'S HALFTIME When the chicken is at the halfway mark, give it a shift, scatter over the chickpeas, and return to the oven. Place the walnuts in a small pan over a medium heat. Toast for 3-5 minutes until browned, shifting occasionally. Remove from the pan on completion and set aside. Roughly chop when cool enough to handle.

4. FINAL ROAST ADDITION When the roast has 8-10 minutes to go, pop the tray of kale in the oven and cook for the remaining roasting time. On completion, the chicken should be cooked through and the kale and chickpeas should be crispy.

5. ASSEMBLE THE SALAD Boil the kettle. Submerge the peas in boiling water for 2-3 minutes until plump and heated through. Drain on completion and place in a salad bowl with the reserved fresh kale. Cut 1 and a ½ rinsed apples into thin wedges and add to the bowl. Set aside the remaining ½ for use in another meal. When the roast is ready, add in the crispy kale and ½ of the chickpeas. Toss together until combined.

6. EAT LIKE THE GODDESS YOU ARE Bowl up portions of crunchy salad and scatter with the avo cubes. Top with the chicken and pour over the green goddess dressing to taste. Garnish with the remaining chickpeas, remaining parsley, and chopped walnuts. Gorgeous!



Chef's Tip

If you don't own a blender, mash the avo with a fork, then mix in the remaining dressing ingredients. When you add it to your salad, use as much or as little dressing as you like. You can keep any leftover in the fridge, tightly covered in cling wrap.

Nutritional Information

Per 100g

Energy	563kJ
Energy	135Kcal
Protein	8.2g
Carbs	10g
of which sugars	2.5g
Fibre	3.9g
Fat	6.7g
of which saturated	1.3g
Sodium	61mg

Allergens

Dairy, Allium, Tree Nuts

Cook
within 3
Days