



UCCOOK

Crumbed Chicken & Thyme Charred Grapes

with a UCCOOK honey mustard dressing

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Groote Post Winery | Groote Post Chenin Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	458kJ	2354kJ
Energy	109kcal	563kcal
Protein	6.4g	33.1g
Carbs	15g	77g
of which sugars	2.3g	11.8g
Fibre	1g	5.3g
Fat	4.6g	23.6g
of which saturated	0.6g	3.1g
Sodium	162mg	836mg

Allergens: Sulphites, Egg, Gluten, Wheat, Cow's Milk

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato Chunks
1	2	Crumbed Chicken Breast/s
80g	160g	Grapes <i>rinse & pat dry</i>
2.5ml	5ml	Dried Thyme
40g	80g	Salad Leaves <i>rinse & roughly shred</i>
1 unit	1 unit	UCOOK Honey Mustard Dressing

From Your Kitchen

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

- 1. ROAST POATO & CHICKEN** Coat the potato pieces in oil and season. Air fry at 200°C until crispy, 15-20 minutes (shifting halfway). Alternatively, preheat the oven to 200°C. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Place a pan over medium heat with a drizzle of oil. When hot, fry the crumbed chicken until browned, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. Slice just before serving. Alternatively, air fry at 200°C until crispy and warmed through, 3-5 minutes.
- 2. CHARRED GRAPES** Return the pan to medium-high heat with a drizzle of oil and a knob of butter. Fry the grapes and the dried thyme until charred, 3-4 minutes (shifting as they colour). Remove from the pan and season.
- 3. JUST BEFORE SERVING** In a salad bowl, combine the salad leaves, charred grapes, and potatoes.
- 4. DINNER IS READY** Bowl up the loaded salad, top with the sliced chicken, and drizzle over the UCOOK salad dressing (to taste). Well done, Chef!