



# UCOOK

## Sticky Honey-Mustard Roast Chicken

**with charred Brussels sprouts,  
carb-conscious mash & pine nuts**

Free-range chicken pieces and Brussels sprouts coated in a honey, apple cider vinegar, and Dijon mustard glaze — this roast of sticky, tangy tastiness is where it's at! Accompanied by delectably cheesy potato and carrot mash.

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**Hands-On Time:** 40 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People

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**Chef:** Thandi Mamacos

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Health Nut

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Steenberg Vineyards | Sauvignon Blanc

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## Ingredients & Prep

8	Free-range Chicken Pieces
150ml	Honey & Mustard Glaze <i>(80ml Honey, 40ml Apple Cider Vinegar &amp; 30ml Dijon Mustard)</i>
400g	Brussels Sprouts <i>rinsed &amp; halved</i>
800g	Potato <i>peeled &amp; cut into bite-sized chunks</i>
480g	Carrot <i>peeled, trimmed &amp; cut into bite-sized chunks</i>
20g	Pine Nuts
80g	Green Leaves <i>rinsed</i>
60ml	Grated Italian-style Hard Cheese
10g	Fresh Basil <i>rinsed &amp; roughly chopped</i>

## From Your Kitchen

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

**1. STICKY ROAST** Preheat the oven to 200°C. Pat the chicken pieces dry with paper towel and place on a tinfoil-lined roasting tray. Coat in oil, ¾ of the honey-mustard glaze, and some seasoning. Roast in the hot oven for 35-40 minutes. Place the halved Brussels sprouts on a second roasting tray. Coat in the remaining honey-mustard glaze, a drizzle of oil, and some seasoning. Set aside for step 4.

**2. BUBBLE IT UP** Pop the potato and carrot chunks into a pot of salted water. Place over a high heat and cover with a lid. Once boiling, remove the lid and reduce the heat. Simmer for 20-25 minutes until soft and cooked through. Drain on completion and return to the pot. Replace the lid and set aside.

**3. WHILE THE VEG IS BOILING...** Place a pan over a medium heat. When hot, toast the pine nuts for 3-5 minutes until golden, shifting occasionally. Remove from the pan on completion and set aside to cool. Toss the rinsed green leaves with some olive oil and seasoning, and set aside for serving.

**4. THE HALFWAY MARK** When the chicken reaches the halfway mark, baste with the tray juices using a spoon or pastry brush, and return to the oven. Pop in the tray of Brussels sprouts and cook for the remaining roasting time until the sprouts are charred and the chicken is cooked through and sticky.

**5. MASH YOUR ROOT VEG** Pop a generous knob of butter or coconut oil (optional) into the pot of cooked, drained veg. Add a splash of milk or water and the hard cheese. Mash with a fork or potato masher until smooth and season.

**6. COSY CHICKEN DINNER** Dish up a mound of nourishing mash. Plate the chicken pieces and charred Brussels sprouts alongside it. Sprinkle with the chopped basil. Garnish the dressed leaves with the toasted pine nuts and serve on the side. Beautiful work!



## Chef's Tip

To check if your chicken is ready, pierce it with a knife. If it's cooked through, the juices will run clear.

## Nutritional Information

Per 100g

Energy	446kJ
Energy	107Kcal
Protein	6.5g
Carbs	13g
of which sugars	5.4g
Fibre	2.5g
Fat	3.5g
of which saturated	1g
Sodium	46mg

## Allergens

Egg, Dairy, Sulphites, Tree Nuts

Cook  
within 3  
Days