

QCOOK

Chutney Chicken & Sweet Potato

with a simple sun-dried tomato salad

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Fan Faves: Serves 3 & 4

Chef: Jade Summers

Wine Pairing: Nitída | Riesling

Nutritional Info	Per 100g	Per Portion
Energy	544kJ	4272kJ
Energy	130kcal	1021kcal
Protein	7.9g	62g
Carbs	11.9g	93.4g
of which sugars	7.6g	59.6g
Fibre	1.5g	11.6g
Fat	5.8g	45.5g
of which saturated	1.7g	13.7g
Sodium	116mg	909mg

Allergens: Sulphites, Tree Nuts, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
6	8	Free-range Chicken Pieces
750g	1kg	Sweet Potato Chunks
30g	40g	Almonds <i>roughly chop</i>
2	2	Onions <i>peel & roughly slice 1½ [2]</i>
150ml	200ml	Mrs Ball's Chutney
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
60g	80g	Sun-dried Tomatoes <i>roughly chop</i>
90g	120g	Danish-style Feta <i>drain</i>

From Your Kitchen

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

1. ROAST WITH THE MOST Preheat the oven to 200°C. Pat the chicken dry with paper towel. Spread the chicken pieces and the sweet potato on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-30 minutes (shifting halfway).

2. ALL THE ALMONDS Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

3. CHUTNEY ONIONS Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). Fry the onion until caramelised, 12-15 minutes (shifting occasionally). At the halfway mark, add the chutney and 150ml [200ml] of water. Simmer until slightly reduced, 5-6 minutes. Remove from the heat.

4. ALMOST DONE Once crispy, add the chicken to the onion and chutney sauce. Return to medium heat, mix to combine, and reduce until sticky, 3-4 minutes. Remove from the heat. To a salad bowl, add the salad leaves, the sun-dried tomatoes, the feta, a drizzle of olive oil, and seasoning.

5. SET THE TABLE Plate up the crispy potato and the sticky chutney chicken with all the pan juices. Side with the fresh salad and garnish with the toasted nuts. Well done, Chef!