

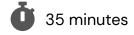




## **Golden Chicken**

### with Honey Beetroot Salad

Cumin-spiced chicken schnitzels with a rainbow roast sweet potato and beetroot salad finished with avocado, pine nuts and a honey dressing.





2 servings



# Change the flavours!

You can season the chicken with lemon zest and dried herbs instead of ground cumin if preferred! Harissa paste or curry paste also works well for adding flavour.

PROTEIN TOTAL FAT CARBOHYDRATES 66g

#### FROM YOUR BOX

SWEET POTATOES	400g
BEETROOT	1
GEM LETTUCE	3-pack
AVOCADO	1
HONEY SHOT	1
PINE NUTS	1 packet
CHICKEN SCHNITZELS	300g

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar, ground cumin, dried thyme

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

Cook the chicken on the BBQ if preferred!



#### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Scrub and dice sweet potatoes and beetroot. Toss on a lined oven tray with 1 tsp thyme, oil, salt and pepper. Roast for 20-25 minutes until cooked through.



#### 2. PREPARE THE SALAD

Separate and rinse lettuce leaves. Dice or slice avocado. Set aside.



#### 3. PREPARE THE DRESSING

Whisk together honey, 1 tbsp vinegar and 2 tbsp olive oil. Season with salt and pepper.



#### 4. TOAST THE NUTS

Toast pine nuts in a dry frypan over medium-high heat for 3-4 minutes until golden. Remove and set aside. Keep pan on heat.



#### 5. COOK THE CHICKEN

Coat chicken with 1/2 tbsp cumin, oil, salt and pepper (see notes). Cook in pan for 4-5 minutes each side or until cooked through.



#### 6. FINISH AND SERVE

Arrange lettuce leaves on a serving plate. Top with roast vegetables and avocado. Sprinkle with pine nuts and spoon over dressing. Serve alongside chicken.



