



**Product Spotlight:
Avocado**

Avocados contain more potassium than bananas and nutrient-rich fats that help you feel fuller for longer. They are also a good source of vitamins E, C, B6, folate and niacin.



Peri Peri Chicken Bowl

with Avocado Cream

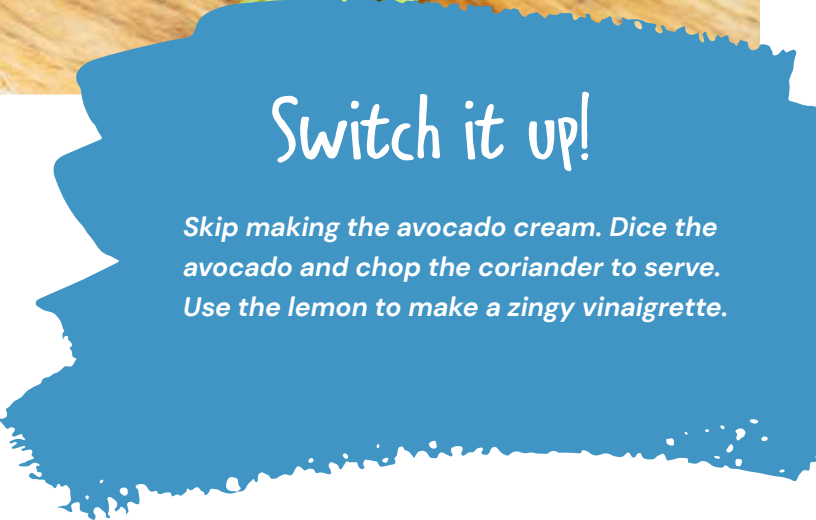
Chicken tenderloins marinated in homemade peri peri sauce and served over sorghum with charred corn kernels, kale coleslaw and a lemon coriander avocado cream.

25 minutes

4 servings

Chicken

3 March 2023



Switch it up!

Skip making the avocado cream. Dice the avocado and chop the coriander to serve. Use the lemon to make a zingy vinaigrette.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	12g	60g

FROM YOUR BOX

SORGHUM	1 packet (200g)
LEMON	1
CORIANDER	1 packet
AVOCADO	1
CHICKEN TENDERLOINS	600g
CORN COBS	2
KALE COLESLAW	1 bag (400g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, sweet chilli sauce, dried rosemary, smoked paprika, soy sauce (or tamari)

KEY UTENSILS

large frypan, saucepan, stick mixer or small blender

NOTES

Bump up the heat by adding hot sauce, ground chilli or dried chilli flakes to your marinade.

Dress the kale coleslaw with vinegar and olive oil if desired.



1. COOK THE SORGHUM

Place sorghum in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes or until tender. Drain and rinse under cold water.



2. MAKE THE AVOCADO CREAM

Zest lemon. Add 1/2 lemon zest, coriander root and stems (reserve leaves for garnish), avocado, **2–3 tbsp water, salt and pepper** to a jug. Use a stick mixer to blend to smooth cream. Add more water if needed to achieve desired texture.



3. MARINATE THE CHICKEN

Combine remaining lemon zest, **2 tbsp sweet chilli sauce, 1 tbsp oil, 1 tbsp rosemary, 2 tsp paprika, 2 tsp soy sauce and pepper**. Mix to combine and add chicken to coat (see notes).



4. COOK THE CORN

Heat a frypan over medium–high heat with **oil**. Remove corn kernels from cobs. Cook in frypan over medium–high heat for 3–4 minutes, or until charred. Remove from pan and keep pan over heat.



5. COOK THE CHICKEN

Add extra **oil** to reserved pan if needed. Add chicken and cook for 4–5 minutes each side until cooked through.



6. FINISH AND SERVE

Divide sorghum among bowls. Top with kale coleslaw (see notes), charred corn and chicken. Dollop on avocado cream and garnish with reserved coriander leaves.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

