



# Chicken Clementine Bowls

## with Goat Cheese and Walnuts

Fast and Fresh 30 Minutes



Chicken Breasts •  
2 | 4



Russet Potato  
2 | 4



Thyme  
7g | 7g



Red Onion  
1 | 2



Clementines  
2 | 4



Zesty Garlic Blend  
1 tbsp | 2 tbsp



Walnuts, chopped  
28g | 56g



Balsamic Vinegar  
1 tbsp | 2 tbsp



Blueberry Jam  
1 | 2



Spring Mix  
113g | 227g



Goat Cheese  
1/4 cup | 1/2 cup

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.  
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



**Pantry items** | Salt, pepper, oil

**Cooking utensils** | 2x baking sheet, large bowl, large non-stick pan, measuring spoons, paper towels, parchment paper, small bowl, whisk

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Roast potatoes

- Before starting, preheat oven to 425°F.
- Wash and dry all produce.
- Peel, then cut **potatoes** into ¼-inch pieces.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from **stems**.
- Add **potatoes**, **half the thyme** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet.
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven, flipping halfway through, until tender and golden, 22-25 min.

2



### Prep

- Peel, then quarter **onion**. Separate petals.
- Peel, then segment **clementines**.
- Pat **chicken** dry with paper towels. Season with **Zesty Garlic Blend**, **pepper** and **remaining thyme**.

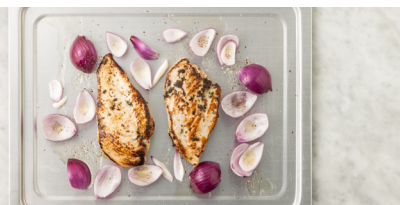
3



### Toast walnuts

- Heat a large non-stick pan over medium heat.
- When hot, add **walnuts** to the dry pan. Toast, stirring often, until golden, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)
- Transfer **toasted walnuts** to a small bowl and set aside.

4



### Cook chicken and veggies

- Reheat the same pan over medium.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Sear until golden, 1-2 min per side.
- Transfer to an unlined baking sheet.
- Arrange **onion petals** around **chicken**. Drizzle **1 tsp** (2 tsp) **oil** over **onions**.
- Bake in the **middle** of the oven until **chicken** is cooked through, 10-12 min.\*\*

5



### Make dressing

- Meanwhile, add **vinegar**, **blueberry jam** and **2 tbsp** (4 tbsp) **oil** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine.

6



### Finish and serve

- Slice **chicken**.
- Add **spring mix**, **potatoes** and **onion petals** to the bowl with **dressing**. Toss to coat.
- Divide **salad** between plates.
- Top with **chicken**, **clementines** and **walnuts**.
- Crumble **goat cheese** over top.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.