

# **Chicken Clementine Bowls**

with Goat Cheese and Walnuts

Top-Rated Special

25 Minutes





2 | 4





113 g | 227 g



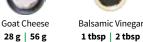
Clementine



2 | 4













Red Onion 1 | 2

Thyme

7 g | 7 g



Zesty Garlic Blend 1 tbsp | 2 tbsp



Blueberry Jam 1 tbsp | 2 tbsp



Allengens 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.

## Roast potatoes

- Before starting, preheat oven to 425°F.
- · Wash and dry all produce.
- Peel, then cut **potatoes** into 1/4-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-brown, 22-25 min.



### 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.



#### **Toast walnuts**

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



## 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-brown, 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.\*\*



#### Make dressing

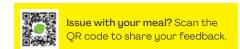
- Meanwhile, add vinegar, blueberry jam and 2 tbsp (4 tbsp) oil to a large bowl.
- Season with salt and pepper, then whisk to combine.



#### 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.



Measurements

within steps

1 tbsp

(2 tbsp)

oil