














# Chicken Clementine Bowls

## with Goat Cheese and Walnuts

Top-Rated Special 25 Minutes



- 
 Chicken Breasts   
 2 | 4
- 
 Spring Mix   
 113 g | 227 g
- 
 Clementine   
 2 | 4
- 
 Walnuts, chopped   
 28 g | 56 g
- 
 Goat Cheese   
 28 g | 56 g
- 
 Balsamic Vinegar   
 1 tbsp | 2 tbsp
- 
 Red Onion   
 1 | 2
- 
 Thyme   
 7 g | 7 g
- 
 Zesty Garlic Blend   
 1 tbsp | 2 tbsp
- 
 Blueberry Jam   
 1 tbsp | 2 tbsp
- 
 Russet Potato   
 2 | 4

**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.*

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-brown, 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-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.

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-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.\*\*

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.



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