



Product Spotlight: Millet

Millet is gluten-free and rich in protein and fibre. It contains large amounts of polyphenols which act as antioxidants and may help prevent heart disease, cancers and diabetes.





BBQ it!

As the weather starts warming up, we can dust off the BBQs! Cut shallot and capsicum into strips and season. Chuck them and the chicken on the BBQ. Cook until veggies are tender and the chicken cooked is through. Alternatively, make skewers!

E4 Portuguese Chicken with Herby Tossed Millet

Chicken schnitzels marinated in spiced yoghurt, served with thyme-roasted vegetables and millet tossed in parsley and lemon, finished with chopped almonds.

 35 minutes

 4 servings

 Chicken

FROM YOUR BOX

MILLET	1 packet (200g)
SHALLOT	1
CARROTS	3
RED CAPSICUM	1
LEMON	1
NATURAL YOGHURT	1 tub (200g)
CHICKEN SCHNITZELS	600g
PARSLEY	1 bunch
ALMONDS	1 packet (40g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme, cajun seasoning (see notes), 1 garlic clove

KEY UTENSILS

frypan, saucepan, oven tray

NOTES

If you don't have cajun seasoning, you can make a spice mix using smoked paprika, dried thyme, ground garlic and cayenne pepper.

Drain millet for minimum a 5 of minutes or press down in sieve to squeeze out excess liquid.

Roughly chop parsley if desired.



1. COOK THE MILLET

Set oven to 220°C.

Place millet in a saucepan and cover with water. Bring to a boil and simmer for 15–20 minutes, or until tender. Drain and rinse (see notes).



2. ROAST THE VEGETABLES

Wedge shallot, dice carrots and chop capsicum. Toss on a lined oven tray with **oil, 2 tsp thyme, salt and pepper**. Roast for 20 minutes.



3. PREPARE THE CHICKEN

Zest lemon and **crush garlic clove**. Combine with 1/4 cup yoghurt, **2 tsp cajun seasoning, salt and pepper**. Add chicken and toss to coat.



4. COOK THE CHICKEN

Heat a frypan over medium–high heat with **oil**. Add chicken and cook for 4–5 minutes each side until cooked through.



5. TOSS THE MILLET

Pick parsley leaves (see notes). Add to a large bowl along with millet and roasted vegetables. Squeeze in juice from 1/2 lemon (wedge remaining). Season with **salt and pepper** and toss to combine.



6. FINISH AND SERVE

Slice chicken and roughly chop almonds. Divide millet among plates. Top with chicken slices. Dollop on remaining yoghurt, sprinkle over almonds and serve with lemon wedges.

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

