

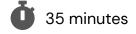




Tarragon Chicken

and Roasted Beetroot Salad

Free-range chicken breast fillets roasted in tarragon and served with a roasted beetroot salad and white quinoa.







Switch it up!

Crumble some feta cheese or soft goat cheese over the finished dish for an extra boost of flavour!

TOTAL FAT CARBOHYDRATES 37g

FROM YOUR BOX

WHITE QUINOA	1 packet (200g)
BEETROOTS	3
RED ONION	1
CHICKEN BREAST FILLETS	600g
BAVARIAN MUSTARD	2 jars
ROCKET LEAVES	1 bag (120g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried tarragon (see notes)

KEY UTENSILS

oven tray, saucepan

NOTES

If you don't have dried tarragon you could use dried dill, marjoram or oregano.



1. COOK THE QUINOA

Set oven to 220°C.

Place quinoa in a saucepan and cover with plenty of water. Bring to a boil and simmer for 10-15 minutes or until tender. Drain and rinse. Drain quinoa for a minimum of 5 minutes or press down in sieve to squeeze out excess liquid.



4. PREPARE THE SALAD

Add roasted vegetables to dressing bowl with rocket leaves. Toss gently to combine.



2. ROAST CHICKEN & VEG

Wedge beetroots and red onion. Toss on a lined oven tray with **oil**, **salt and pepper**. Place chicken on top of vegetables. Slash in 3-4 places. Coat in **oil**, 1 **tbsp dried tarragon**, **salt and pepper**. Roast in oven for 20-25 minutes or until chicken is cooked through and vegetables are tender.



3. MAKE THE DRESSING

In a large bowl whisk together mustard, 1/4 cup olive oil, salt and pepper.



5. FINISH AND SERVE

Slice chicken. Evenly divide quinoa and salad among shallow bowls. Serve with slices of chicken.



