



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.



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

BBQ it!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	35g	30g	67g

FROM YOUR BOX

MILLET	200g
SHALLOT	1
CARROTS	3
RED CAPSICUM	1
LEMON	1
GARLIC CLOVE	1
NATURAL YOGHURT	1 tub
CAJUN SPICE MIX	1 packet
CHICKEN SCHNITZELS	600g
PARSLEY	1 packet
ALMONDS	40g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

frypan, saucepan, oven tray

NOTES

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

Toast almonds in a frypan if preferred.

Cajun spice mix: ground paprika, garlic powder, dried thyme, celery salt, ground cayenne



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

Peel and wedge **shallot**, dice **carrots** and chop **capsicum**. Toss on a lined oven tray with **oil**, **2 tsp thyme**, **salt** and **pepper**. Roast for 10 minutes (see step 4).



3. PREPARE THE CHICKEN

Zest **lemon** and crush **garlic**. Combine with **2 tbsp yoghurt**, **cajun spice mix**, **2 tbsp oil**, **salt** and **pepper**. Add **chicken** and toss to coat.



4. COOK THE CHICKEN

Add **chicken** to oven tray with **vegetables**. Cook for a further 10 minutes or until vegetables are tender and chicken is cooked through.



5. TOSS THE MILLET

Chop **parsley** (including tender stems). 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** (see notes).

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



Scan the QR code to
submit a Google review!

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**

