



Product Spotlight: Plums

The plum is part of the rose, or Rosaceae, family, like the peach and the apricot. Most plums are hybrids of the Japanese plum, which originated over 2000 years ago.



Freekeh & Chicken Salad with Barbecued Plums

Diced chicken breast, barbecued with dried herbs and served in a salad with nutty freekeh, barbecued summer plums, capsicum, peppery rocket leaves and a hot honey vinaigrette.



30 minutes



2 servings



Chicken

Add to it!

Want to add to your salad? Try grilled halloumi, crumbled feta cheese, goat cheese, a toasted seed mix, cherry tomatoes or field tomatoes.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	32g	54g

FROM YOUR BOX

FREEKEH	100g
HONEY	1 sachet
DICED CHICKEN BREAST	300g
PLUM	1
RED CAPSICUM	1
LEBANESE CUCUMBER	1
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, dried chilli flakes, dried tarragon

KEY UTENSILS

BBQ, saucepan

NOTES

Add chilli flakes to taste if preferred.

No gluten option – freekeh is replaced with **mixed quinoa**. Place quinoa in a saucepan and cover with plenty of water. Simmer for 10–15 minutes or until tender. Drain and rinse.



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1. COOK THE FREEKEH

Place **freekeh** in a saucepan and cover with plenty of water. Bring to a boil and simmer for 20 minutes until tender. Drain and rinse.



2. MAKE THE VINAIGRETTE

Add **honey** to a bowl along with **1/4 cup olive oil**, **3 tbsp vinegar**, **2 tsp chilli flakes** (see notes), **salt and pepper**. Whisk to combine.



3. COOK THE CHICKEN

Heat BBQ flat plate to medium-high heat with **oil**. Coat **chicken** with **oil**, **1 tsp tarragon**, **salt and pepper**. Add to BBQ and cook for 6–8 minutes each side until cooked through.



4. COOK PLUM & CAPSICUM

Wedge **plum** and slice **capsicum**. Add to BBQ with chicken and cook for 4–5 minutes until slightly charred.



5. TOSS THE SALAD

Dice **cucumber**. Add to a large bowl along with **rocket leaves**, freekeh and vinaigrette. Toss to combine.



6. FINISH AND SERVE

Divide salad among shallow bowls. Top with chicken and barbecued capsicum and plum.

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**

