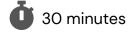


Portuguese Chicken

with Lemon Yoghurt

Tender chicken breast fillets in a smokey yoghurt marinade, slightly charred and served with a roast veggie millet salad, finished with a dollop of yoghurt and chopped almonds.







You can add some fresh mint to garnish at the end, if you have some. Add some ground cinnamon, dried oregano or chilli flakes to the chicken for a yummier flavour!

PROTEIN TOTAL FAT CARBOHYDRATES

55g

83g

FROM YOUR BOX

MILLET	1 packet (100g)
RED ONION	1/2 *
BUTTERNUT PUMPKIN	1/2 *
RED CAPSICUM	1/2 *
LEMON	1
NATURAL YOGHURT	1/2 tub *
CHICKEN BREAST FILLETS	300g
BABY SPINACH	1/2 bag (60g) *
CORIANDER	1/3 packet *
ALMONDS	1 packet (40g)

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, smoked paprika, garlic (1 clove), dried thyme

KEY UTENSILS

oven tray, frypan, saucepan

NOTES

If you have a bit more time on your hands you can bake the chicken in the oven instead. Place in oven for 15 minutes or until cooked through.

Use a non stick frypan to cook the chicken, otherwise you can line the bottom of the pan with baking paper to prevent sticking. Turn the fillets every couple of minutes to prevent the marinade from burning.



1. COOK THE MILLET

Set oven to 220°C.

Place millet in a saucepan and cover with water. Bring to the boil and simmer for 15-20 minutes, or until tender. Drain and rinse.



2. ROAST THE VEGETABLES

Wedge onion, dice pumpkin and chop capsicum. Toss on a lined oven tray with 1 tsp dried thyme, oil, salt and pepper. Roast in oven for 20 minutes.



3. PREPARE THE CHICKEN

Combine 1 tsp lemon zest with 1/4 cup yoghurt, 1 crushed garlic clove and 1 tsp smoked paprika. Halve chicken breast fillet lengthways and toss to coat. Season with salt and pepper.



4. COOK THE CHICKEN

Heat a frypan over medium heat with oil. Cook chicken for 10-12 minutes turning until cooked through (see notes).



5. TOSS THE MILLET

Toss spinach with roast vegetables until slightly wilted. Toss in millet and 1/2 lemon juice (wedge remaining). Season with **salt** and pepper.



6. FINISH AND PLATE

Divide millet salad among plates. Slice chicken and place on top. Chop and sprinkle over coriander and almonds. Serve with a dollop of yoghurt and lemon wedge.

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



