

Spiced chicken Gumnut and fetta winter salad

Recipe by Chef Dale Sniffen

Serves: 4 to 6 people
Roasting time: 20 minutes @ 220c

Prep list

2 chicken breast cut into 2cm thick pieces lengthwise
2 tbsp **Chef Dale Meat & Chicken blend**
3 tbsp olive oil
150gm rocket leaves
200gm marinated Feta cheese, drained
½ **Gumnut pumpkin** sliced 1cm thick, skin on seeds in
½ mini French baguette cut into crouton
4 tbsp extra virgin olive oil for the dressing

To prepare the chicken; pat drying with kitchen paper then slice into 2cm thick slices rub chicken pieces with the **meat & chicken blend** until well coated. Mix through olive oil and coat well. Pre heat a sauté pan or ribbed grill on medium heat cook each side for 3 to 4 minutes then rest cooked chicken before slicing.

To Prepare the Gumnut pumpkin; Cut the Gumnut pumpkin skin on seeds in into 1cm slices. Coat pumpkin with olive oil, line a baking tray with baking paper then arrange pumpkin side by side season with salt & pepper and bake. Cut cooked pumpkin into 3cm pieces.

To build the salad; Add rocket leaves feta, cooked pumpkin, crouton, cooked chicken slices and olive oil to a large mixing bowl and combine well. Serve on a large platter with a warm steaming bowl of Gumnut pumpkin soup.