

MARLEY SPOON



Grilled Peri Peri Chicken

with Caesar Greens



20-30min



2 Portions

Caesar salad with its creamy, garlicky dressing and salty parmesan is a perennial favourite, but we have made it irresistible by adding juicy chicken tenders, rubbed with peri peri seasoning then pan-fried until golden. This is bound to become your favourite caesar recipe.

What we send

- 1,17
- 7
- 3
- 4

What you'll require

- olive oil
- sea salt and pepper
- water

Utensils

- medium frypan
- sieve

Our veggies come fresh from the farm, so please wash them before use.

Cooking tip

The remaining peri peri spice won't be used in this recipe. However, if you want it spicier add more.

Allergens

Gluten (1), Egg (3), Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 685kcal, Fat 35.2g, Carbs 25.5g, Protein 57.5g



1. Marinate chicken

Put **1 tsp peri peri seasoning** (see cooking tip) and **2 tsp olive oil** in a medium bowl, season with **salt** and stir to combine. Add the **chicken** and toss to coat.



2. Make dressing

Finely chop the **anchovy**. Combine the anchovy, **aioli** and **1 tbs water** in a small bowl. Season with **pepper** and whisk to combine.



3. Cook chicken

Heat a medium frypan over medium-high heat. Cook the **chicken** for 2-3 mins on each side or until golden and cooked through. Remove from the pan and rest for 3 mins.



4. Prepare ingredients

Meanwhile, drain and rinse the **beans**. Coarsely grate the **parmesan**.



5. Make salad

Put the **mixed salad leaves** and **rocket leaves** in a large bowl. Add the **beans** and **parmesan** and season with **salt and pepper**.



6. Get ready to serve

Pour over the **dressing** and toss to coat. Cut the **chicken** into thick slices. Divide the **salad** among plates and serve with the **chicken**.