



Pesto Chicken Loaded Naan

with radish salad

20 – 25 mins

23



Diced Chicken Breast



Naan



Green Pesto



Radish



Balsamic Glaze



Yoghurt



Salad Leaves



Middle Eastern Style Spice Mix



Tomato



Onion

Pantry Items: Salt, Pepper, Oil, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Ingredients

	2P	4P
Diced Chicken Breast	260 g	520 g
Naan	2 units	4 units
Green Pesto	60 g	120 g
Radish	125 g	250 g
Balsamic Glaze	2 sachets	4 sachets
Yoghurt	75 g	150 g
Salad Leaves	40 g	80 g
Middle Eastern Style Spice Mix	1 sachet	2 sachets
Tomato	2 units	4 units
Onion	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	560.3 g	100 g
Energy (kJ/kcal)	2962.3 kJ/ 708 kcal	528.7 kJ/ 126.4 kcal
Fat (g)	21 g	3.7 g
Sat. Fat (g)	3.4 g	0.6 g
Carbohydrate (g)	83.3 g	14.9 g
Sugars (g)	17.5 g	3.1 g
Protein (g)	47.2 g	8.4 g
Salt (g)	4.1 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

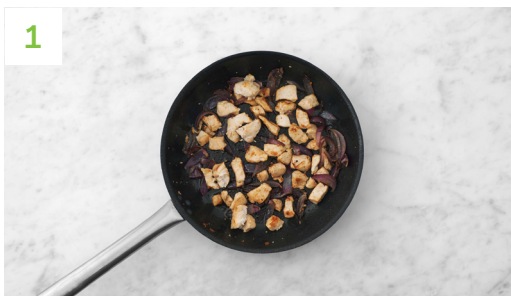
Contact

Share your creations with
#HelloFreshIreland

Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



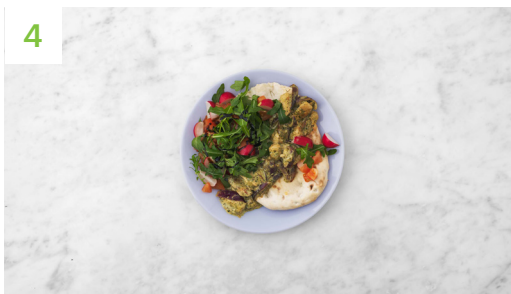
You can recycle me!



Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve and peel the **onion**. Cut each half into 2cm wedges.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **chicken** and **onion**. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Season with **salt** and **pepper**.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging we use to keep it fresh.



Finish and Serve

- Top the warm **naans** with your **radish** salad and **pesto chicken**.
- Finish with a drizzle of **balsamic glaze**.

Enjoy!



Stir in the Sauce

- Fry the **onion** and **chicken**, stirring occasionally, until the **chicken** is golden brown on the outside and cooked through, 8-10 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- With 1 min left to cook, add the **Middle Eastern spice** to the pan.
- Remove from the heat and stir in the **yoghurt** and **pesto**.
- Season to taste with **salt** and **pepper**.



Make the Salad

- Meanwhile, trim and quarter the **radish**.
- Cut the **tomato** into 2cm chunks.
- In a salad bowl, mix the **tomato** and **radish** with a drizzle of **oil**, ½ tsp **salt** (double for 4p) and **pepper**.
- Just before serving, add the **salad leaves** to the bowl and toss to combine.
- Place **naans** onto a baking tray. Sprinkle with a little **water** and pop them into the oven to warm, 2-3 mins.