



Honey Glazed Chicken and Shopska Salad

Discover the perfect harmony of succulent chicken coated in a luscious honey glaze, paired with the crisp and vibrant medley of tomatoes, cucumbers, and feta cheese in our Shopska Salad. Enhance your dining journey with a perfect fusion of sweetness and savoriness, complemented by the finest and freshest ingredients.

Nutritional Info

Calories: 428 kcal
Carbohydrates: 33 g
Protein: 33 g
Fat: 20 g

Ingredients

- Chicken Supreme
- Tomato
- Cucumber
- Ginger
- Spring Onion
- Feta Cheese
- Black Olives
- Honey
- Spice Mix
 - Fennel Seeds
 - Coriander Seeds

Your Pantry

- Salt
- Pepper
- Olive Oil
- Vinegar

Allergens

Milk (Cheese)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) **Preheat the Oven**

Turn the oven to 200°C.

2) **Prepare the Glaze**

Peel and grate the ginger into a small bowl. To this, add the honey and spice mix.

3) **Brown the Chicken**

Heat a frying pan until very hot. Season the chicken with salt & pepper and place skin side down on the pan. Cook for 2-3 minutes, until browned. Remove the chicken from the pan.

4) **Glaze and Cook the Chicken**

Now coat the chicken in the glaze you prepared earlier. Transfer it onto a baking tray and cook in the oven for approximately 25 minutes, until the chicken is cooked through and the juices run clear.

5) **Make the Salad**

While the chicken is cooking, move on to preparing the salad. Cut the tomatoes and cucumber into cubes. Roughly chop the spring onion. Crumble over the feta cheese and scatter the olives into the salad.

6) **Plate the dish**

Once the chicken is cooked, serve it with the shopska salad on the side. You could drizzle the salad with some olive oil and vinegar from your pantry or spoon any remaining juices in the baking tray over the chicken.



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