



Christmas Cranberry Chicken

Ingredients

Serves 4

- 4 chicken thighs
- 2 stalks celery
- 1 medium onion
- 1/4 jap pumpkin
- 1 sweet potato
- 2 tsp cumin
- 2 tsp thyme
- 2 stalks rosemary
- 1 Tbsp extra virgin olive oil
- Salt and pepper (to taste)

Cranberry Sauce

- 500g frozen cranberries
- 1/2 cup maple
- 1/3 cup water
- 1 tsp lemon zest
- Pinch of salt



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Method

1. Add cranberries to the pan with a dash of water and cook on high until most of the cranberries have burst.
2. Add the remaining ingredients and simmer until the sauce has thickened. Adjust the sweetness to taste by adding more or less maple.
3. While the cranberry sauce is thickening, preheat the oven to 180 degrees and line a big baking tray.
4. Combine the sauce with 2 Tbsp olive oil and marinate the chicken.
5. Place in a baking tray with chopped onion and celery and cook for 40 minutes.
6. Meanwhile, chop the pumpkin and sweet potato, and add to a separate baking tray. Top with olive oil, cumin, thyme, salt and pepper. Place in the oven and bake for 30 minutes.
7. Assemble and top with fresh thyme.

Christmas Salad



Ingredients

Serves 2

- 1 medium carrot
- 1/2 medium apple
- 1/2 medium sweet potato
- 1 can chickpeas (rinsed & drained)
- 40g goats cheese
- Small handful of cranberries
- Small handful of walnuts
- Small handful of pomegranate
- 1 tsp cumin
- 1 tsp paprika
- 1 tsp rosemary
- Salt and pepper (to taste)

Maple Vinaigrette

- 1 Tbsp maple
- 1 Tbsp mustard
- 2 Tbsp olive oil
- 1 Tbsp lemon juice
- 1 tsp thyme

Method

1. Preheat oven to 180 degrees and line a baking tray.
2. Chop sweet potato, carrot into wedges or cubes.
3. Marinate with extra virgin olive oil, cumin, paprika, rosemary and salt/pepper. Place in a lined baking tray and bake for 30 minutes.
4. Make the maple vinaigrette dressing by whisking together all the ingredients.
5. Meanwhile, chop the apple into thin wedges.
6. Assemble the salad by tossing the roast vegetables, cranberries, walnuts, and apple in the maple vinaigrette dressing.
7. Top with fresh goats cheese and pomegranate.