

## Sumac Roasted Chicken and Cauliflower

**Serves:** 2

**Prep time:** 15 minutes

**Cook time:** 25 minutes



1½ serves per portion

### Ingredients

½ medium cauliflower, cut into florets

1 tablespoon extra virgin olive oil

½ teaspoon ground sumac

½ teaspoon smoked paprika

2 chicken tenderloins, fat trimmed

150g cherry tomatoes

2 large kale leaves, inner stem removed, roughly chopped

2 lemon wedges, to serve

2 wholegrain bread rolls



Everyday Food

### Method

PREHEAT oven to 200°C. Line a small roasting pan with baking paper.

PLACE the cauliflower florets in the pan and drizzle with half the oil. Roast for 15 minutes.

COMBINE the sumac and paprika on a plate. Using a clean plastic bag, add remaining oil and chicken and toss to coat before covering chicken pieces with spices.

ADD tomatoes and the chicken to the roasting pan and cook for 5 minutes.

ADD kale to the roasting pan, basting with pan juices. Roast for a further 5 minutes or until chicken is cooked.

SERVE with lemon wedges and a bread roll on the side.

*Recipe courtesy of Cynthia Daniels, Maleny Branch*