

**Miele**

# Peri peri chicken with quinoa salad

By Miele

**30 minutes, plus marinating time**

Preparation Time

**40 minutes**

Cooking Time

**6 serves**

Serves



## INGREDIENTS

### Peri peri chicken marinade

12 small red chillies, seeds removed and sliced  
3 garlic cloves, roughly chopped  
2 tbsp olive oil  
1 lime, juiced  
½ tsp salt flakes  
¼ tsp cracked black pepper  
2 tsp sweet smoked paprika  
2 tbsp red wine vinegar  
2 tsp Worcestershire sauce

### Quinoa salad

2 tbsp olive oil  
3 garlic cloves, crushed  
1 jalapeño chilli, minced  
2 cups mixed coloured quinoa, rinsed  
2 cups vegetable stock  
1 tsp cumin  
½ tsp chilli powder  
2 tsp salt flakes  
½ tsp cracked black pepper  
2 medium sweetcorn cobs, kernels stripped  
1 x 425 g tin black beans, drained and rinsed  
2 medium avocados, cubed  
250 g cherry tomatoes, quartered  
1 large red capsicum, diced  
½ medium red onion, finely diced  
2 limes, juiced  
½ cup fresh coriander, chopped

### To serve

Fresh coriander  
Lime wedges  
Sour cream (optional)

## METHOD

### Peri peri chicken

1. Prepare the peri peri marinade by adding the ingredients into a food processor. Process until well combined.
2. Place the chicken in a glass or ceramic dish. Pour the marinade over the chicken, cover and marinate in the refrigerator for up to 4 hours.

### Quinoa salad

1. Place oil, garlic, jalapeño chilli, quinoa, stock, cumin, chilli powder, salt and pepper into a large unperforated steam container. Place into the steam oven and Steam at 100°C for 17 minutes.
2. Add the corn kernels to the container and steam for a further 3 minutes.
3. Add the black beans to the container and steam for a further 3 minutes.
4. Remove the quinoa and stand for 5 minutes before adding avocado, cherry tomatoes, capsicum, onion, lime juice and coriander. Mix to combine.

### To serve

1. Place the peri peri chicken into an unperforated steam container and Steam at 85°C for 15 minutes.
2. In a frying pan over high heat, induction setting 8, sear the chicken until browned on all sides. Rest for 5 minutes.
3. Thickly slice the chicken breast and serve on a platter alongside the quinoa salad.
4. Garnish with fresh coriander and lime wedges. Serve with sour cream (optional).

### Hints and tips

- Cooking time of chicken may vary depending on thickness.
- 1 average sized lime should yield approximately 2 tbsp when juiced.
- If unavailable, replace fresh jalapeños with preserved ones, approximately 10 slices to replace 1 whole jalapeño.
- This recipe is of mild heat, if you prefer hot and spicy, add additional jalapeños and chilli powder to taste.