



Miele

Spiced chicken tahini Caesar salad

By Ashley Alexander

20 minutes, plus resting time

Preparation time

35 minutes

Cooking time

4

Serves

INGREDIENTS

Spiced chicken

2 tbsp extra virgin olive oil
1 lemon, zested
1 small garlic clove, finely grated or crushed
2 tbsp thyme leaves
1 tbsp dried oregano
1 tsp ground cumin
½ tsp salt flakes
Pepper, to taste
6 chicken thigh fillets (skinless and boneless)

Olive oil toasted sourdough pieces

½ loaf crusty sourdough bread, torn into bite sized pieces
60 ml (¼ cup) extra virgin olive oil, or more if needed
Salt flakes and pepper, to taste

Tahini Caesar dressing

3 anchovies, finely chopped
1 small garlic clove, finely grated or crushed
1 tsp Dijon mustard
½ lemon, juiced
3 tbsp hulled tahini
2 tbsp cold water
5 tbsp extra virgin olive oil
20 g (¼ cup) finely grated parmesan

To serve

3 little gem or baby cos lettuces, leaves separated
½ lemon
20 g (¼ cup) shaved parmesan
Pepper, to taste

Miele Accessories

Grilling and Roasting insert
Universal tray
Baking tray

METHOD

Spiced chicken

1. Combine the olive oil, lemon zest, garlic, thyme, oregano, cumin, salt and pepper, to taste, in a bowl. Add the chicken and toss well to coat. Place the chicken pieces on a grilling and roasting insert in a universal tray.
2. Place the tray on shelf level 2 and bake on Combi mode: Fan Plus at 170°C + 40% moisture and cook for 30 minutes, or until cooked through. Remove from the oven and rest chicken for 10 minutes.

Olive oil toasted sourdough pieces

1. Place the sourdough pieces on a baking tray and toss together with enough oil to coat the bread. Season to taste.
2. Place the tray into the oven in the last 10 minutes of the chicken's cooking time.

Tahini Caesar dressing

1. In a large serving bowl, mash the chopped anchovies and garlic with a fork to form a paste.
2. Add the mustard and lemon juice, whisk to combine. Add the tahini and water, whisk to combine. Add the whisk in the olive oil and parmesan.

To serve

1. Place the lettuce leaves over the dressing in the serving bowl and squeeze with the juice of half a lemon.
2. Gently toss to coat the leaves in the dressing.
3. Slice the chicken and arrange over the dressed leaves. Scatter the olive oil toasted bread pieces and parmesan over the salad.
4. Sprinkle with the pepper and serve.

Hints and tips:

- To conserve energy, it is possible to cook this recipe without preheating the oven thanks to Miele's quick heat up times.