THE BETTER THAN DELIVERY BOWL

No queue, no delivery fee, no minimum spend.

Quinoa, Portuguese style chicken and a drizzle of caramelised balsamic, dinner in the time it takes to decide what to order.

LOVE 'EM®



SERVES 1 ♥ PREP 10 MINS ♥ COOK 2 MINS

WHAT YOU'LL NEED

- 125g Ingham's Chicken Portuguese Style Breast Pieces, sliced
- 1 cup cooked quinoa, or a 250g microwave quinoa pouch
- 1 large handful baby spinach
- ½ cup cherry tomatoes, halved
- 40g feta, crumbled
- 1 tbsp caramelised balsamic
- 1 tsp olive oil
- Salt and pepper, to taste

HOW TO COOK

1. Cook the quinoa according to packet instructions, or heat a microwave pouch for 90 seconds. Fluff with a fork and let it cool slightly.
2. Spoon the quinoa into a bowl as the base and toss through the olive oil and a pinch of salt.
3. Slice the chicken pieces on the diagonal.
4. Arrange the spinach, cherry tomatoes and chicken in sections over the quinoa rather than stirring them through, it looks better and every forkful is a bit different.
5. Scatter over the feta.
6. Drizzle generously with caramelised balsamic, season with pepper and serve.