

BBQ Chicken Tenderloins grilled with a Garlic & Thyme infused Kestrel Potato & Butternut Pumpkin Rosti.

Served with a Chilli & Lime Pesto

Ingredients :

6 Chicken Tenderloins
300g Kestrel Potato
300g Butternut Pumpkin
½ Clove Garlic chopped
1 bunch Thyme chopped
100ml Vegetable Oil
Salt & Pepper
1 Tsp Nutmeg

Pesto Ingredients:

3 Lemons (juice + zest)
2 Red chillies (deseeded)
¼ bunch Basil leaves
¼ bunch Parsley
3 cloves Garlic
3 cloves Garlic
80g Pine nuts, toasted
100ml Olive Oil
Salt & Pepper

Equipment:

Chefs Knife
Chopping Board
Peeler
Blender
Small pot
Wooden spoon
Bowl to mix
Grater
BBQ Tongs
BBQ Spatula

Method:

1. Grate Kestrel Potato & Butternut Pumpkin, add Garlic, thyme & nutmeg. Season, combine well.
2. Heat oil on BBQ, add a circular dollop of the mixture, flatten lightly, cook until golden brown before turning over.
3. Season & lightly oil chicken before grilling on both sides for about 6 minutes per side.
4. To make the pesto, combine in food processor Garlic, herbs, lemon, and pinenuts, adding oil a little bit at a time. Season to taste.
5. Present with Rosti on base, Chicken Tenderloins stacked neatly, drizzled with the Pesto.