*Foodie Friday’s*

## Let’s Cook with Chef…Kem

**Kem’s Special Potatoes and Butternut Squash Chicken Salad**

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| **Ingredients** | **Method** | **Time** |
| 400g peel potatoes cut into cubes  300g butternut squash  Chicken breast  1 red onion  Chillies  Red peppers  Coriander  Sundried tomatoes  Salt pepper  Bok choi  rice | Peel potatoes and butternut squash  Roast in the oven for about 20 minutes seasoned with salt and pepper.  Once roasted fold in the remainder of the other ingredients and serve. | **Serves: 4**  **Prep time:**  **10-15 mins**  **Cooking time: 35 - 45 mins**  **Total time: 60**  **minutes** |

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