*Foodie Friday’s*

## Let’s Cook with Chef…Kem

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

|  |  |  |
| --- | --- | --- |
| **Ingredients** | **Method** | **Time** |
| 400g peel potatoes cut into cubes300g butternut squashChicken breast1 red onionChilliesRed peppersCorianderSundried tomatoesSalt pepperBok choirice | 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**  |

### A picture containing logo  Description automatically generated Guiding Hands Organisation CIC-Giving You That Extra hand

### Logo, icon  Description automatically generatedA picture containing logo  Description automatically generatedFareshare