

# Char-grilled broccolini with tahini chicken



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Preparation 20 mins | Cooking 15 mins | Serves 4

- 2 bunches broccolini
- 2 tbs lime juice
- 2 tbs olive oil
- 1 tsp dried chilli flakes
- 4 small chicken breast fillets
- Olive oil cooking spray
- ½ pomegranate, seeds removed, to serve
- 1 tbs pomegranate molasses, to serve (optional)

#### Tahini & lemon dressing:

- ¼ cup tahini
- ¼ cup lemon juice
- ½ cup water

**STEP 1** Place broccolini into a large bowl. Combine lime juice, olive oil and chilli flakes in a small jug and whisk to combine. Drizzle mixture over broccolini and toss to coat. Set aside.

**STEP 2** To make dressing, combine all ingredients in a bowl. Season with salt and pepper to taste. Whisk until well combined. Set aside.

**STEP 3** Preheat a char-grill pan or barbecue over medium-high heat. Spray chicken with oil. Char-grill or barbecue chicken for 5 minutes on each side or until just cooked through. Transfer to a tray, cover and set aside. Char-grill or barbecue broccolini for 2-3 minutes on each side until lightly charred. Set aside.

**STEP 4** Slice chicken. Arrange broccolini and chicken on a serving platter or plates. Sprinkle with pomegranate seeds. Drizzle with dressing and serve with a splash of pomegranate molasses if liked.

*\*Pomegranate molasses is thick, slightly sweet and adds a delicious flavour to Middle Eastern-style dishes. It's available from some supermarkets and specialty food shops.*