

## **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  
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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.