# Chicken, kumara and rocket salad with pecan salsa

(Serves 2)

**Ingredients**

250g Chicken (tenderloins or breast)/Or white fish with a firm flesh

2t olive oil

1 clove garlic (crushed)

2t grated lemon rind

2t lemon juice

1 tsp paprika

½ large kumara or ¼ small pumpkin

75g rocket leaves

*Pecan salsa*

½ c coarsely chopped toasted pecans

2 small tomatoes, seeded and chopped finely

½ red onion, chopped finely

¼ c fresh chopped parsley

1T olive oil

1 ½ T balsamic vinegar

1 clove garlic

1 tsp finely grated lemon zest

**Method**

1. Cut kumura or pumpkin into small pieces and bake for 25 minutes
2. Slice chicken breast or fish. Combine chicken (or fish), oil, garlic, rind, juice and paprika in large bowl
3. Make pecan salsa
4. Drain the chicken (or fish) and discard marinade. Cook in a large frying pan until browned and cooked through.
5. Serve kumara, rocket and chicken with salsa