



Tarragon Chicken

with Caper Butter

Herby chicken schnitzels, golden baby potatoes and layered tomato and basil salad. All served with tasty caper butter, delicious when melted on top!



25 minutes



4 servings



Save the butter!

You can use more butter in this recipe and add some crushed garlic, chopped fresh herbs or fennel seeds for extra flavour. Freeze any leftovers to serve another time.

FROM YOUR BOX

BABY POTATOES	800g
TOMATOES	2
GREEN CAPSICUM	1
SNOW PEAS	1 bag (150g)
BASIL	1 packet (10g)
CHICKEN SCHNITZELS	600g
CAPERS	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper, butter, dried tarragon

KEY UTENSILS

large frypan/BBQ, saucepan

NOTES

You can dress the salad with balsamic vinegar and olive oil if preferred!



1. COOK THE POTATOES

Set aside 60g butter to soften.

Add potatoes (halve any larger ones) to a saucepan and cover with water. Bring to a boil and simmer for 12-15 minutes until tender. Drain and return to pan (see step 5).



2. PREPARE THE SALAD

Slice tomatoes and capsicum into rounds. Trim and slice snow peas. Pick basil leaves. Layer all ingredients on a serving plate, alternating as you go.



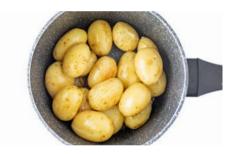
3. COOK THE CHICKEN

Heat a frypan or BBQ over medium-high heat. Coat chicken with 2 tsp tarragon, oil, salt and pepper. Cook for 4-5 minutes each side or until cooked through.



4. MAKE THE CAPER BUTTER

Drain and roughly chop capers. Combine with softened butter. Set aside.



5. FINISH THE POTATOES

Reheat pan with potatoes over mediumhigh heat with oil. Cook for 5 minutes, tossing until golden. Season with salt and pepper.



6. FINISH AND SERVE

Serve chicken with potatoes, salad and caper butter at the table (see notes).



