

for the
little onesChicken Nuggets, Chips
& tomato sauce

Chicken Nuggets

Golden chicken nuggets served with roasted potato discs, veggie sticks and a herby dipping sauce.



30 Minutes



4 Servings



Chicken

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FROM YOUR BOX

MEDIUM POTATOES	800g
YELLOW CAPSICUM	1
LEBANESE CUCUMBERS	2
CHERRY TOMATOES	200g
AIOLI	100g
BUSH HERB MIX	1 sachet
CHICKEN MINCE	600g
PANKO CRUMBS	80g

FROM YOUR PANTRY

oil/butter for cooking, salt

COOKING TOOLS

oven tray, large frypan

You can cook the nuggets in an air-fryer if you prefer! You can also make meatballs instead.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - panko crumbs are replaced with almond meal (2x40g). Use as per recipe instructions.



1. Roast the Potatoes

Set oven to 220°C.

Cut potatoes into rounds (about 0.5cm thick). Toss with **oil** and **salt** on a lined tray. Roast for 20-25 minutes or until golden and cooked through.

tip Make wedges or chips instead, if you prefer!



4. Make the Nuggets

Combine chicken with remaining herb mix (1 1/2 tbsp) and season with **salt**.

Spread panko crumbs onto a plate. Place spoonfuls of chicken mixture into crumbs. Turn over to crumb.

tip Make the nuggets any size you like!



2. Prepare the Veggies

Cut capsicum and cucumbers into sticks. Halve cherry tomatoes and arrange on a serving plate or bowl.



5. Cook the Nuggets

Heat a frypan with **oil/butter** over medium heat. Add nuggets and cook, in batches, for 3-5 minutes on each side or until golden and cooked through.

tip We used a combination of oil and butter for cooking. Ensure it covers the whole base of the frypan.



3. Make the Dipping Sauce

Combine aioli with 1 tbsp Ozzie bush herb mix. Set aside in the fridge for serving.

tip Mix the aioli with any flavour of choice, like tarragon, smoked paprika, lemon zest or sweet chilli sauce. Alternatively, leave it plain.



6. Finish and Serve

Serve chicken nuggets with roasted potato rounds, crunchy veggies and dipping sauce.