

FOR the  
Little ONESCHOPPED  
VEGGIESCHERRY  
TOMATOESCHICKEN NUGGETS, CHIPS  
& TOMATO SAUCE

# CHICKEN NUGGETS

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



35 MINUTES



4 SERVINGS



CHICKEN

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## FROM YOUR BOX

MEDIUM POTATOES	1kg
YELLOW CAPSICUM	1
LEBANESE CUCUMBERS	2
CHERRY TOMATOES	200g
AIOLI	100g
RANCH SPICE MIX	1 packet
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!

### 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 2 x quinoa flakes.

*Ranch spice mix: onion powder, ground garlic powder, dried dill, dried thyme, dried parsley.*



### 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 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 **spice mix** and season with **salt**.

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

**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 ranch spice 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.