

FOR the
Little ONESMini PARMIGIANA
with SPAGHETTI

PARMESAN CHICKEN



35 Minutes



4/6 SERVINGS



chicken

Golden panko and parmesan crumbed chicken schnitzels served with broccoli and pasta tossed in a simple tomato sauce.

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FROM YOUR BOX

	4 PERSON	6 PERSON
LONG PASTA	500g	500g
BROCCOLI	1	2
PANKO CRUMBS	60g	60 + 30g
GRATED PARMESAN CHEESE	1 bag	2 bags
CHICKEN SCHNITZELS	600g	600g + 300g
BROWN ONION	1	1
CARROT	1	2
TOMATO SUGO	1 jar	1 jar
BASIL	1 packet	1 packet

FROM YOUR PANTRY

oil and butter for cooking, salt, pepper

COOKING TOOLS

large saucepan, large frypan

Add broccoli to the sauce if you prefer! You can toss pasta with pesto instead of the sugo.

No gluten option - pasta is replaced with GF pasta. Panko is replaced with lupin crumbs.



1. COOK the Pasta

Bring a large saucepan of water to a boil. Add **spaghetti** and cook for 7 minutes (see next step).

tip Stir a few times to ensure the pasta doesn't stick together while cooking.



2. ADD the BROCCOLI

Cut **broccoli** into small florets. Add to pan with pasta and cook for 3-4 minutes or until pasta is al dente. Drain and rinse **pasta**. Set **broccoli** aside and reserve saucepan (step 5).

tip Toss broccoli with some butter or olive oil, salt and pepper if you like.



3. CRUMB the Chicken

In the meantime, transfer **panko crumbs** to a bowl or plate and add **1/2 bag parmesan**. Press **chicken schnitzels** into **crumb** to coat.

6P - use **3/4 bag parmesan**.

tip Cut into nuggets before crumbing if preferred!



4. COOK the Chicken

Heat a frypan with **3 tbsp oil/butter** over medium heat. Add **crumbed chicken** and cook (in batches) for 5-6 minutes on each side or until cooked through.



5. Make the Sauce

Dice **onion** and finely grate **carrot**. Add to reserved saucepan with **oil** and cook for 5 minutes. Stir in **sugo** and **1 cup water**. Cook covered for 5 minutes. Toss in **pasta**.

tip Steam the carrot and toss pasta with just sugo or butter if kids prefer!



6. FINISH AND SERVE

Season **pasta** to taste with **salt and pepper**. Slice **basil** and **chicken**.

Serve pasta with **parmesan chicken** and **broccoli**. Garnish with **basil leaves** and **remaining parmesan** to taste.