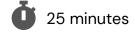




Ranch Style Chicken with Wedges

Herb and garlic crumbed chicken tenderloins cooked until golden, served with crispy potato wedges, fresh garden salad and a dill aioli for dipping.







Make a burger!

Grab some burger buns (or hotdog rolls) and fill them with crumbed chicken, salad and aioli. Serve with wedges on the side!

FROM YOUR BOX

MEDIUM POTATOES	800g
LUPIN CRUMBS	1 packet (60g)
CHICKEN TENDERLOINS	600g
GEM LETTUCE	3-pack
CHERRY TOMATOES	1 packet (200g)
AVOCADO	1
AVOCADO DILL	1 1 packet
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FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, 1 garlic clove

KEY UTENSILS

large frypan, oven tray

NOTES

The oven is set to 250°C for extra crispy wedges. If your oven doesn't reach that high, you can set it to 220°C and leave the potatoes in for longer to cook.

You can add a dried herb of choice to the wedges instead of smoked paprika if preferred.



1. ROAST THE WEDGES

Set oven to 250°C.

Cut potatoes into wedges. Toss on a lined oven tray with 2 tsp paprika, oil, salt and pepper. Roast in oven for 20-25 minutes until golden and cooked through (see notes).



2. PREPARE THE CHICKEN

Heat a frypan over medium-high heat and cover base with oil. Spread lupin crumbs on a plate. Press chicken into crumbs until coated on all sides.



3. COOK THE CHICKEN

Cook chicken (in batches) for 3-4 minutes each side or until cooked through.



4. PREPARE THE SALAD

Rinse and chop lettuce. Halve tomatoes and slice avocado. Toss in a bowl.



5. PREPARE THE SAUCE

Chop dill. Combine with aioli, 1 tbsp water and 1/2 crushed garlic clove.



6. FINISH AND SERVE

Serve wedges with chicken, salad and dipping sauce.



