

for the  
little onesChicken  
NuggetsPotato wedges  
& aioli

# Chicken & Chips



35 Minutes



2 Servings



Chicken

Crunchy panko chicken bites served with golden wedges, salad and a fresh lemon aioli for dipping.

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## FROM YOUR BOX

MEDIUM POTATOES	3
LEMON	1
AIOLI	100g
BABY COS LETTUCE	1
CHERRY TOMATOES	200g
PANKO CRUMBS	40g
CHICKEN SCHNITZELS	300g

## FROM YOUR PANTRY

oil/butter for cooking, salt, dried oregano

## COOKING TOOLS

oven tray, large frypan

Cook the chicken in your air fryer if you like! Enjoy the crumbed chicken in burgers, wraps or tacos to switch it up!

### 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 is replaced with GF cornflakes. Crush to use.



### 1. Roast the Potatoes

Set oven to 220C° and line an oven tray with baking paper. Cut **potatoes** into chips or wedges. Toss with **oil** and **salt**. Roast in the oven for 25 minutes or until golden and tender.

**tip** Add 1 tsp of dried herbs to the chips, such as rosemary or oregano!



### 4. CRUMB the fish

Spread **crumbs** in a bowl or on a plate. Slice **chicken schnitzels** into fingers and toss with **oil**, **1/2 tsp dried oregano** and **salt**. Press into crumbs to coat.

**tip** Cut into smaller nuggets if that works better for your family.



### 2. Make the Lemon aioli

Zest **lemon** to yield 1-2 tsp. Stir to combine with **aioli** and juice from 1/2 lemon. Set aside in the fridge.

**tip** Serve the aioli plain, or mix it with 1-2 tsp dried tarragon, smoked paprika, or crushed garlic instead!



### 5. Cook the chicken

Heat a large frypan with **3 tbsp oil** or **butter** over medium-high heat. Add crumbed chicken and cook for 3-4 minutes on each side or until golden and cooked through.

**tip** We used a mix of oil and butter for frying the fish.



### 3. Prepare the Salad

Trim and rinse **lettuce**, cut into quarters. Halve **cherry tomatoes** and cut remaining lemon into wedges. Arrange on a plate.

**tip** Chop lettuce and toss with tomatoes into a salad if you like! Drizzle with your favourite dressing.



### 6. finish AND Serve

Serve crumbed chicken and chips with lemon, aioli and salad ingredients.