

for the
little onesCRUNCHY
VEGGIESSLICED CRISPY CHICKEN,
WEDGES & TOMATO SAUCE

Sesame Chicken



35 Minutes



2 Servings



Chicken

Crispy chicken schnitzels crumbed with panko & sesame seeds, served with baby wedges and aioli for dipping.

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FROM YOUR BOX

BABY POTATOES	400g
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
CHERRY TOMATO MEDLEY	200g
SESAME SEED + PANKO MIX	35g
CHICKEN SCHNITZELS	300g
AIOLI / CURRY AIOLI	1 sachet

FROM YOUR PANTRY

oil/butter for cooking, salt, curry powder (optional)

COOKING TOOLS

oven tray, large frypan

Serve the chicken over mash or in a wrap with salad and sauce 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 and sesame mix is replaced with sesame seeds. Follow recipe instructions.



1. Roast the Potatoes

Set oven to 220°C.

Cut potatoes into wedges and toss on a lined oven tray with **oil** and **salt**. Roast on top rack of the oven for 25 minutes or until golden and cooked through.

tip Add some fresh or dried herbs if you like!



4. Cook the Chicken

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



2. Prepare the Salad

Trim and chop baby cos lettuce, dice cucumber and halve cherry tomatoes. Toss together in a bowl, or serve separately.

tip Dress the salad with some olive oil and vinegar if you like!



5. Finish and Serve

Slice chicken. Serve with wedges, salad and aioli for dipping.

tip Due to limited supply, you may have received aioli. Try adding 1/2-1 tsp curry powder, or other herb of choice such as tarragon.



3. Crumb the Chicken

Transfer panko and sesame mix to a bowl or plate and season with **salt**. Press schnitzels into crumb to coat.

tip Cut chicken into nuggets before crumbing if you think that works better for your family.