





Chicken & ChiPS







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

FROM YOUR BOX

MEDIUM POTATOES	800g
LEMON	1
AIOLI	100g
BABY COS LETTUCE	1
CHERRY TOMATOES	200g
YELLOW CAPSICUM	1
PANKO CRUMBS	80g
CHICKEN SCHNITZELS	600g

FROM YOUR PANTRY

oil/butter for cooking, salt, dried oregano

cooking tools

oven tray, large frypan

Before you start cooking!



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.



Add 2 tsp of dried herbs to the chips, such as rosemary or oregano!





4 CRUMB the Chicken

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



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



2 Make the Lemon aiol i

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



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





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

Trim and rinse lettuce, cut into

quarters. Halve cherry tomatoes and

slice capsicum. Cut remaining lemon

into wedges. Arrange on a plate.

3 PRepare the SalaD



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.



Cook in batches if needed. We used a mix of oil and butter for frying.



6. finish and serve

Serve crumbed chicken and chips with lemon gioli and salad ingredients.