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DINNER TWIST
LOCAL, HEALTHY, DELIVEREDFOR THE
LITTLE ONESCHICKEN
NUGGETSPOTATO WEDGES
& AIOLI

chICKEn & chIPS



35 MINUTES



4/6 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

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
LEMON	1	2
AIOLI	100g	2 x 100g
BABY COS LETTUCE	1	2-pack
CHERRY TOMATOES	200g	2 x 200g
YELLOW CAPSICUM	1	2
PANKO CRUMBS	80g	80g + 40g
CHICKEN SCHNITZELS	600g	600g + 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!

No gluten option - panko is replaced with 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 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**, **1-2 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.

6P - zest 1 lemon and stir to combine with aioli and juice from 1/2-1 lemon.



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



3. PREPARE the SALAD

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

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



6. FINISH and SERVE

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