

# Chicken Po Boy







Simple but classic, and a favourite for many! Crispy chicken, crunchy lettuce & creamy sauce served in fresh hot dog rolls.

## FROM YOUR BOX

BABY COS LETTUCE	1
TOMATOES	2
LEBANESE CUCUMBER	1
CAJUN SPICE MIX	1 packet
CHICKEN TENDERLOINS	600g
HOT DOG ROLLS	4-pack
AIOLI	2 sachets

# FROM YOUR PANTRY

oil for cooking, salt, flour (cornflour, or other)

## COOKING tooLS

large frypan, oven tray

Cajun spice mix: ground paprika, garlic powder, dried thyme and celery salt.

#### 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 - hot dog rolls are replaced with GF bread rolls.



### 1 Prepare the fresh ingredients

Set oven to 200°C.

Trim and finely shred **lettuce**, slice **tomatoes** and ribbon **cucumber** using a vegetable peeler.



#### 2. PRepare the chicken

Combine 1/3 cup flour with Cajun spice mix and a pinch of salt. Press chicken tenderloins into flour mix to coat.

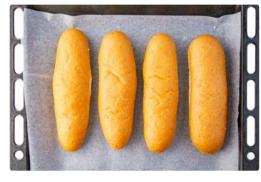
You can cook the chicken on the BBQ if you prefer! Coat with spice mix but omit the flour.



#### 3. Cook the chicken

Heat a large frypan with **3 tbsp oil** over medium-high heat. Add chicken to pan and cook for 4-5 minutes on each side or until cooked through.

Cook chicken in batches if needed.



#### 4 warm the Bread (optional)

Slice open the **hot dog rolls**. Place on an oven tray and warm in the oven for 2-3 minutes.



## 5. finish and serve

Slice the chicken (optional).

Spread the rolls with **aioli**. Add salad ingredients and chicken to your liking.

Add any other ingredients of choice such as pickles, grated carrot or coleslaw.