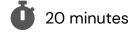


# **Chicken Schnitzels**

## with Potato Hash and Kiev Butter

Deconstructed Chicken Kiev made quick & easy with pan-fried schnitzels topped with a parsley & garlic butter. Served with potato hash, sautéed broccoli and scattered with golden pine nuts.







# Make it easier!

Roast potato and broccoli in the oven instead if you prefer less hands-on cooking!

#### FROM YOUR BOX

DICED POTATOES	1 bag (400g)
ROSEMARY SPRIG	1
PINE NUTS	1 packet (40g)
CHICKEN SCHNITZELS	300g
PARSLEY	1/2 bunch *
LEMON	1
BROCCOLI	1

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, smoked paprika, 1 garlic clove

#### **KEY UTENSILS**

frypan x 2

#### **NOTES**

Chop rosemary leaves for more flavour!

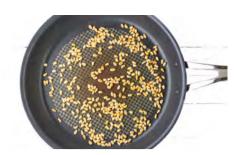
Roughly grate butter to soften quickly! Mash together with other ingredients using a fork.

If you prefer not to make the butter, you can replace the butter with olive oil for a dressing instead. You may need to add 1/2-1 tsp honey for sweetness.



#### 1. COOK THE POTATOES

Heat a frypan with oil/butter over medium heat. Add diced potatoes and rosemary sprig (see notes). Cook for 15 minutes or until golden and tender. Season with salt and pepper.



#### 2. TOAST THE PINE NUTS

Toast pine nuts in a dry frypan over medium heat until golden. Set aside, keep pan over medium-high heat.



#### 3. COOK THE CHICKEN

Toss chicken schnitzels with oil, salt, pepper and 1/2 tsp smoked paprika. Add schnitzels to pan and cook for 4-5 minutes on each side or until cooked through.



### **4. MAKE THE PARSLEY BUTTER**

Finely chop 1 tbsp parsley and combine with 1 small crushed garlic clove, 1/2 tsp grated lemon zest, 1/2 tbsp olive oil and 30g butter (see notes). Season with salt.



# 5. SAUTÉ THE BROCCOLI

Transfer potatoes to a serving bowl, keeping frypan over heat. Cut broccoli into florets, add to pan with **1/4 cup water**. Cook, covered, for 3-4 minutes or until cooked to your liking. Season with **salt** and drizzle with **olive oil**.



#### 6. FINISH AND SERVE

Place chicken on plates and top with a dollop of parsley butter. Serve with potatoes, broccoli and lemon cut into wedges. Sprinkle with pine nuts.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



