

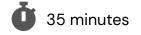




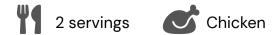
Almond Crumbed Chicken

with Basil Oil

Almond crumbed chicken schnitzels and roasted sweet potato served with fresh salsa and basil oil!







Switch it up!

Use the almonds and basil to make a pesto! Add some lemon juice or vinegar, grated Parmesan cheese and blend to pesto consistency.

TOTAL FAT CARBOHYDRATES

118g

FROM YOUR BOX

SWEET POTATOES	400g
FLAKED ALMONDS	1 packet (40g)
CHICKEN SCHNITZELS	300g
BASIL	1 packet (20g)
YELLOW CAPSIUCM	1
ТОМАТО	1
AVOCADO	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried thyme, white wine vinegar, sugar of choice (see notes)

KEY UTENSILS

oven tray, stick mixer (or small blender)

NOTES

We used raw sugar to make the basil oil. White sugar, honey, maple syrup, coconut sugar and palm sugar would all work well. Use to taste.

If you don't want to get the stick mixer out to make the basil oil, fear not! Finely chop the basil and mix in a bowl with remaining ingredients.



1. ROAST THE SWEET POTATO

Set oven to 220°C.

Chop sweet potatoes. Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 25–30 minutes, or until tender and golden (see step 2).



2. BAKE THE SCHNITZELS

Roughly chop flaked almonds and toss with 1/2 tbsp olive oil. Coat schnitzels with oil, 1 tsp dried thyme, salt and pepper. Place on oven tray with sweet potato and top with almond crumb. Roast in oven for 10–15 minutes until cooked through.



3. MAKE THE BASIL OIL

Roughly chop basil leaves. Blend with 2 tbsp vinegar, 2 tsp sugar, 1/3 cup olive oil, salt and pepper using a stick mixer (see notes) to a smooth consistency.



4. MAKE THE SALSA

Chop capsicum, dice tomato and avocado. Toss together.



5. FINISH AND SERVE

Divide potatoes, schnitzels and salsa among plates. Serve with basil oil.



