



Product Spotlight: Jalapeño

In the Americas, the use of chilli, including jalapeños, dates back thousands of years, including the practice of smoking some varieties to preserve them.



Oregano Chicken

with Plum, Jalapeño and Balsamic Salad

Chicken schnitzels served with a fresh and vibrant salad of plum, jalapeño, brown lentils and balsamic dressing with crunchy seed topping.



20 minutes



2 servings



Chicken

13 January 2023

BBQ it!

Take the chicken schnitzels out to the BBQ if it's a warm day. You can also BBQ the plum and jalapeño for extra flavour!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	47g	44g	47g

FROM YOUR BOX

SEED MIX	1 packet (40g)
CHICKEN SCHNITZELS	300g
PLUM	1
JALAPEÑO	1
AVOCADO	1
TOMATO	1
TINNED LENTILS	400g
ROCKET LEAVES	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

large frypan

NOTES

The seed mix is made up of sunflower seeds and pepitas.

Remove seeds from jalapeño for a milder dish.



1. TOAST THE SEED MIX

Heat a large frypan over medium-high heat. Add seeds to dry pan and toast for 3-4 minutes until golden. Remove to a bowl and keep pan over heat.



2. MAKE THE DRESSING

In a large bowl whisk together **3 tbsp olive oil, 2 tsp vinegar, salt and pepper.**



3. COOK THE CHICKEN

Coat chicken in **oil, 1 tsp oregano, salt and pepper.** Add to reserved frypan and cook for 4-5 minutes each side until cooked through.



4. TOSS THE PLUM SALAD

Slice plum and jalapeño (see notes). Dice avocado and tomato. Drain and rinse lentils. Add to bowl with dressing. Toss until well coated.



5. FINISH AND SERVE

Add rocket leaves to a platter. Top with plum salad. Sprinkle over toasted seeds. Serve tableside with oregano chicken.

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**

