

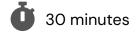




# **Cornflake Chicken**

# with Potato Salad

Crispy cornflake coated chicken schnitzels paired with a creamy yoghurt based potato salad with celery and dill. Served with mixed salad and crunchy snow peas.





2 servings



# Switch it up!

Wedge and roast the potatoes instead and serve with cornflake chicken, salad and sauce on the side for dipping. Add a tablespoon of mayonnaise to sauce for a smoother touch.

PROTEIN TOTAL FAT CARBOHYDRATES

**Snow Peas** 

crisp up again.

#### FROM YOUR BOX

BABY POTATOES	500g
CELERY STICK	1
DILL	1 packet
NATURAL YOGHURT	1 tub
CORNFLAKES	40g
CHICKEN SCHNITZELS	300g
SNOW PEAS	150g
MESCLUN LEAVES	1 bag (60g)

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

saucepan, large frypan

#### **NOTES**

You can add spring onion or red onion, capers, mustard, or parmesan to the sauce for more flavour!

Gently crush cornflakes in the bag. Add 1/2 tsp ground or smoked paprika for added flavour.

You can dress the mesclun leaves with your favourite pre-made dressing or serve with a chutney if desired.





#### 1. BOIL THE POTATOES

Quarter potatoes and place in a saucepan. Cover with water, bring to a boil and simmer for 10-12 minutes or until tender. Drain and cool under cold running water.



#### 2. PREPARE THE SAUCE

Meanwhile, finely chop celery and dill. Combine with yoghurt in a medium bowl (see notes). Set aside in the fridge.



#### 3. CRUMB THE CHICKEN

Crush cornflakes into a fine crumb (see notes). Spread on a plate and season with salt and pepper. Press schnitzels into crumb to coat.



## 4. COOK THE CHICKEN

Heat a large frypan with **oil** over mediumhigh heat. Cook chicken for 4-5 minutes on each side or until golden and cooked through.



## **5. TOSS THE POTATOES**

Trim and halve snow peas.

Toss drained potatoes with yoghurt sauce. Season with **salt and pepper** to taste.



#### 6. FINISH AND SERVE

Serve chicken schnitzels with potato salad and side of mesclun leaves (see notes). Scatter over snow peas.

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