

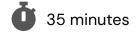




# **Mango Chutney Chicken**

# with Crispy Squashed Potatoes

Mildly spiced chicken schnitzels served with crispy squashed baby potatoes, fresh green salad and a savoury sweet mango chutney sauce.





2 servings



# Change the Potatoes!

Instead of making squashed potatoes, cut them into wedges or dice before roasting.

#### **FROM YOUR BOX**

BABY POTATOES	400g
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
MINT	1 packet
MANGO CHUTNEY	1 jar
CHICKEN SCHNITZEI S	600g
CHICKEN SCHNITZELS	8

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, garam masala, soy sauce

#### **KEY UTENSILS**

oven tray, saucepan with lid, frypan

#### **NOTES**

To speed up the cook time, you can cut the potatoes into wedges and roast instead of squashing the potatoes whole.

Use yoghurt or mayonnaise instead of water for a creamier dressing.

You can use ground cumin or curry powder instead of garam masala if preferred.





#### 1. COOK THE POTATOES

Set oven to 250°C (see notes).

Place **potatoes** in a saucepan (halve any larger ones) and cover with water. Bring to a boil, simmer for 15 minutes, or until tender but still firm (continue at step 4)



#### 2. PREPARE THE SALAD

Separate and rinse **lettuce** leaves. Slice **cucumber** and **mint**. Toss together.

Combine 1/2 jar mango chutney with 1/4 cup water for a looser consistency (see notes).



#### 3. COOK THE CHICKEN

Coat chicken with 1/2 tsp garam masala, 1/2 tbsp soy sauce, oil, salt and pepper (see notes). Cook in a frypan over medium-high heat for 4 minutes.



## **4. SQUASH THE POTATOES**

Drain potatoes, toss with 1/2 tsp garam masala, oil, salt and pepper on a lined oven tray. Flatten potatoes using the base of a mug or small bowl. Drizzle with more oil and roast on top shelf of oven for 10–15 minutes or until crispy.



### 6. FINISH AND SERVE

Serve chicken with squashed potatoes and salad. Spoon over dressing to taste.





