



Product Spotlight: Parmesan

Parmesan is a delicious, nutty, sweet, and salty hard cheese that works well with the crumb in this dish.



Parmesan Crusted Chicken

with Sweet Potato Chips

Oven-baked chicken tenderloins with a crunchy panko and parmesan crust served with sweet potato chips and aioli dipping sauce.



25 minutes



2 servings



Chicken

Switch it up!

You can make chicken fingers instead! Coat tenderloins with the crumb mixture, and pan-fry until golden and cooked through!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g	46g	35g

FROM YOUR BOX

SWEET POTATOES	400g
BABY COS LETTUCE	1
TOMATO	1
LEBANESE CUCUMBER	1
PARMESAN CHEESE	1 packet
PANKO CRUMBS	20g
CHICKEN TENDERLOINS	300g
AIOLI	100g

FROM YOUR PANTRY

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

KEY UTENSILS

2 oven trays

NOTES

Toss the parmesan through the salad or sprinkle it over the chips for the last 5 minutes of cooking time if preferred.

No gluten option – panko crumbs are replaced with quinoa flakes.



1. ROAST THE SWEET POTATO

Set oven to 220°C.

Cut **sweet potatoes** into chips and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25–30 minutes until golden and cooked through.



2. PREPARE THE SALAD

Tear and rinse **lettuce leaves**. Slice **tomato** and **cucumber**. Set aside.



3. PREPARE THE CRUMB

Measure out **1/4 cup parmesan cheese** and set aside for step 5. Combine remaining parmesan with **1 tsp oregano, panko crumbs** and **2 tbsp olive oil** in a bowl.



4. BAKE THE CHICKEN

Place **chicken** on a lined oven tray. Season with **salt and pepper**. Press even amounts of crumb on top. Bake in oven for 10–12 minutes or until golden and chicken is cooked through.



5. PREPARE THE SAUCE

Combine reserved 1/4 cup of parmesan cheese with **aioli** to make a dipping sauce (see notes)



6. FINISH AND SERVE

Serve crusted chicken with sweet potato chips, salad and dipping sauce.



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