

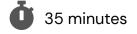




# **Fennel Chicken**

# with Roasted Orange Parsnip Salad

Chicken schnitzels cooked with fennel seeds and served with a roasted vegetable salad of fennel, Dutch carrots and parsnips tossed in a fresh orange dressing.







Refresh!

Not feeling roast vegetables? Too easy! Thinly slice fennel, ribbon Dutch carrots and toss with orange dressing and rocket leaves. Add avocado, cherry tomatoes, cucumber and ribbon a zucchini if desired. Serve with croutons or crusty bread for carbs.

TOTAL FAT CARBOHYDRATES

33g

33g

## **FROM YOUR BOX**

PARSNIPS	2
FENNEL	1 bulb
DUTCH CARROTS	1 bunch
ORANGE	1
AGAVE DRESSING	1 sachet
CHICKEN SCHNITZELS	600g
ROCKET LEAVES	1 bag (120g)

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, lemon pepper, fennel seeds

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

Lemon pepper can be substituted with lemon zest, Italian herbs or dried or fresh rosemary, thyme and oregano.

See product spotlight on cover for tips on zesting citrus fruits.



#### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Cut parsnips in angular pieces. Wedge fennel. Trim and scrub carrots. Toss on a lined oven tray with **oil**, **salt** and **3 tsp lemon pepper** (see notes). Roast for 20-25 minutes until vegetables are tender.



#### 2. MAKE ORANGE DRESSING

Zest and juice orange (see notes). Whisk with agave dressing to combine in a large bowl.



#### 3. COOK THE CHICKEN

Heat a large frypan over medium-high heat. Coat chicken with oil, 2 tsp fennel, salt and pepper. Add to pan and cook for 4-5 minutes each side until cooked through.



### **4. TOSS THE VEGETABLES**

Add roasted vegetables and rocket to bowl with dressing. Toss to combine.



# **5. FINISH AND SERVE**

Divide tossed vegetables among plates along with chicken schnitzels.







