



Product Spotlight: Sweet Potato

Sweet potatoes retain most of their nutrients after being cooked. You don't need to limit them to savoury dishes; because they are naturally sweet, you can add them to muffins, brownies or cakes!



Tarragon Chicken and Chips

Golden chicken schnitzels cooked with tarragon and served with sweet potato chips, fresh garden salad and creamy mayonnaise dipping sauce.



30 minutes



4/6 servings



Chicken

Spruce it up!

You can add ground cumin or coriander to the sweet potato chips for some added flavour. Coat the chicken with breadcrumbs or cornflakes if preferred.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	39g	14g	49g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
FESTIVAL LETTUCE	1	1
LEBANESE CUCUMBER	1	2
TOMATOES	2	3
CHICKEN SCHNITZELS	600g	600g + 300g
TARRAGON HERB MIX	1 tub	1 tub
CREAMY FRENCH DIP	2 x 100g	2 x 100g

FROM YOUR PANTRY

oil for cooking, butter, salt, pepper

KEY UTENSILS

frypan, oven tray

NOTES

You can dress the salad with your favourite vinaigrette. To make a simple one, whisk together 1 tbsp vinegar or lemon juice with 1 tbsp olive oil.

Tarragon herb mix: dried tarragon, dried rosemary, garlic powder.



1. ROAST THE POTATOES

Set the oven to 220°C.

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



2. PREPARE THE SALAD

Roughly chop **lettuce**. Slice **cucumber** and wedge **tomatoes**. Toss in a salad bowl (see notes).



3. COOK THE CHICKEN

Heat a frypan with **1 tbsp butter** and **1/2 tbsp oil** over medium-high heat. Coat **chicken** with **tarragon herb mix, salt and pepper**. Cook in pan for 4-5 minutes each side or until cooked through.



4. FINISH AND SERVE

Serve **sweet potato chips, salad** and **chicken** on plates with **dipping sauce**.



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