

**Product Spotlight:
Snow Peas**

Snow peas are sweet and tender, lovely lightly cooked or raw. If they soften in the fridge, trim the ends and sit them in a bowl of cold water for 10 minutes to crisp them up again.



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.



30 minutes



4/6 servings



Chicken

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.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g/44g	13g/14g	43g/46g

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1.5kg
CELERY STICK	1	2
DILL	1 packet	2 packets
NATURAL YOGHURT	1 tub	2 tubs
CORNFLAKES	80g	80g + 40g
CHICKEN SCHNITZELS	600g	600g + 300g
SNOW PEAS	150g	2 x 150g
MESCLUN LEAVES	60g	2 x 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!

For a finer crumb that sticks well, blitz the cornflakes in a food processor and coat the chicken with egg or mayonnaise before crumbing. Add a little paprika for extra flavour.

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



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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 medium-high 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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