



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Celery

The humble celery stick can be dipped, stuffed, blended, pureed, baked, sautéed, used as a stirrer, and more. What's your favourite way to eat this crunchy veg?



## 2 Crispy Cornflake Tenders with Lime Aioli

Lots of colour, crunch and flavour. A simple coleslaw served with crispy pan-fried chicken tenders, lime aioli, and minty boiled potatoes.

 30 minutes

 2 servings

 Chicken

8 March 2021

*Potato chips*

*If preferred, wedge and oven  
roast the potatoes instead.*

## FROM YOUR BOX

|                     |                  |
|---------------------|------------------|
| BABY POTATOES       | 400g             |
| CHERRY TOMATOES     | 1/2 bag (100g) * |
| CELERY STICK        | 1                |
| COLESLAW            | 1 packet (200g)  |
| GF CORNFLAKES       | 1 packet (50g)   |
| CHICKEN TENDERLOINS | 300g             |
| LIME                | 1                |
| GARLIC AIOLI        | 1 tub (50g)      |
| MINT                | 1/2 bunch *      |

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, ground cumin, red or white wine vinegar

## KEY UTENSILS

frypan, saucepan

## NOTES

Add the aioli to the coleslaw for a creamy finish. You can also add chopped mint to the coleslaw instead of to the potatoes.

Keep tomatoes separate on the side if preferred.



### 1. COOK THE POTATOES

Halve potatoes and place in a saucepan, cover with water. Bring to the boil and simmer for 10–15 minutes or until tender. Drain and return to saucepan.



### 2. MAKE THE COLESLAW

Halve or quarter cherry tomatoes and dice celery. Toss together in bowl with coleslaw, **2 tsp olive oil, 1 tsp vinegar, salt and pepper** (see notes).



### 3. CRUMB & COOK CHICKEN

Crush cornflakes to resemble a crumb. Coat chicken with **1/2 tsp cumin, oil, salt and pepper**. Roll in cornflakes to coat.

Heat a frypan with **oil** over medium–high heat and cook chicken for 4–5 minutes each side until golden and cooked through.



### 4. MAKE THE AIOLI

Add 1 tsp lime zest and 1/2 the juice (wedge remaining) to the aioli. Mix well.



### 5. FINISH THE POTATOES

Chop mint to yield 1/4 cup and toss with potatoes, **1/2 tbsp olive oil, salt and pepper**.



### 6. FINISH AND PLATE

Serve crunchy chicken with a lime wedge, lime aioli, coleslaw and minty potatoes.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

