



Product Spotlight: Roza's Aioli

This recipe features garlic aioli from Roza's Gourmet, made in Australia. It's smooth, creamy, and the perfect match for these golden chicken schnitzels & roast potatoes.



2 Golden Chicken Schnitzels with Fresh Salsa

Tender roast potatoes, tangy aioli & roast capsicum sauce, pan-fried chicken schnitzels and a crisp salsa made with apple, tomato and cucumber. What more could you want?

 30 minutes

 2 servings

 Chicken

9 November 2020

Skip the salsa

Have fussy eaters at home who aren't keen on fresh salsa? You can cut the cucumber into sticks and wedge the tomato and apple and serve them separately on the side instead.

FROM YOUR BOX

MEDIUM POTATOES	3
ROASTED PEPPERS	1/2 jar *
GARLIC AIOLI	1 tub (50g)
RED APPLE	1
TOMATO	1
LEBANESE CUCUMBER	1
GEM LETTUCE	1 *
GARLIC CLOVE	1
CHICKEN SCHNITZELS	300g

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil/butter (for cooking), salt, pepper, dried oregano, vinegar of choice

KEY UTENSILS

oven tray, frypan

NOTES

Season the potatoes to taste — for example, you can add 1/2 tsp smoked paprika or a dash of chilli flakes.

You can blend the sauce to a fine consistency using a stick mixer.



1. COOK THE POTATOES

Set oven to 220°C.

Roughly dice potatoes and toss on a lined oven tray with **1/2 tsp oregano, oil, salt and pepper** (see notes). Cook for 20–25 minutes until golden and crispy.



2. MAKE THE SAUCE

Drain and finely chop peppers. Mix with aioli (see notes) and season to taste with **salt and pepper**.



3. MAKE THE SALSA

Dice apple, tomato and cucumber. Toss together in a bowl with **1/2 tbsp olive oil, 1/4 tbsp vinegar, salt and pepper**.

Wash and separate lettuce leaves.



4. COOK THE CHICKEN

Crush garlic. Heat a frypan over medium-high heat. Rub chicken with **oil, salt and pepper**. Cook for 4–5 minutes on one side. Turn over and add **1 tbsp butter** and garlic to pan. Cook for a further 3–4 minutes or until chicken is cooked through.



5. FINISH AND PLATE

Slice chicken.

Divide potatoes, salsa, lettuce leaves and chicken onto plates. Spoon over garlic butter from the pan and serve aioli sauce on the side.

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**

