



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

 4 servings

 Chicken

8 March 2021

Potato chips

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

FROM YOUR BOX

BABY POTATOES	800g
CHERRY TOMATOES	1/2 bag (200g) *
CELERY STICK	1
COLESLAW	1 packet (400g)
GF CORNFLAKES	1 packet (100g)
CHICKEN TENDERLOINS	600g
LIME	1
GARLIC AIOLI	1 tub (100g)
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

large 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, **1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper** (see notes).



3. CRUMB & COOK CHICKEN

Crush cornflakes to resemble a crumb. Coat chicken with **1 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 lime zest, 1/2 the juice (wedge remaining) and **2 tbsp olive oil** to the aioli. Mix well.



5. FINISH THE POTATOES

Chop mint and toss with potatoes, **1 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**

