



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Brioche Buns

These delicious buttery brioche buns are made fresh to order by local bakers at Planet Street Bakery. Toasted or as is, these brioche buns take this dinner to the next level!



Crispy Chicken & Dill Pickle Sandwiches

Crispy chicken schnitzels are tucked into soft brioche buns with crunchy lettuce, tangy pickles, and creamy aioli, served with smoky grilled corn for a fun and easy family dinner.



35 minutes



Chicken



4/6 servings

Switch it up!

Want to make this meal extra fancy? Add finely chopped dill into the aioli, add slices of cheese and tomato to the sandwiches and serve with lemon wedges. To bulk it up, serve with potato or sweet potato wedges.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	49g	47g	76g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
CORN COBS	2	3
PANKO CRUMBS	80g	80g + 40g
CHICKEN SCHNITZELS	600g	600g + 300g
DILL PICKLE GHERKINS	1 jar	1 jar
AIOLI	2 sachets	3 sachets
GREEN APPLE	1	2
BABY COS LETTUCE	1	2
BRIOCHE BUNS	2 x 2-pack	3 x 2-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, griddle pan or frypan

NOTES

Season chicken with smoked paprika, dried oregano or lemon zest. Dip seasoned chicken in egg wash then panko for extra decadence.

For picky eaters, serve apple wedges and halved lettuce leaves on the side.

No gluten option – panko crumbs are replaced with lupin crumbs, brioche buns are replaced with GF buns.



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1. COOK THE CORN

Remove husks and silks from **corn cobs** and rub cobs with **oil**. Heat griddle pan over medium-high heat and add corn. Cook, turning occasionally, for 10 minutes or until cooked through.



2. CRUMB THE CHICKEN

Arrange **panko crumbs** onto a plate (see notes). Coat **chicken** with **oil, salt and pepper**. Press into panko crumbs until coated on all sides.



3. PREPARE THE FILLINGS

Combine **1 tbsp juice from gherkin jar** with **2 tbsp aioli**. Thinly slice **apple** into sticks and **shred lettuce** (see notes). Add both to the bowl and toss to coat.

Drain gherkins (use as desired) and set aside the remaining **aioli** for serving.

6P – use **1 sachet aioli** and **2 tbsp gherkin juice** to dress lettuce.



4. COOK THE CHICKEN

Heat a large frypan over medium-high heat with **oil**. Cook **chicken**, in batches if necessary, for 4–5 minutes on each side or until golden and cooked through.



5. WARM THE BUNS

Halve **buns** and drizzle cut side with **oil**. Reheat griddle pan over medium-high heat. Add buns, cut side down, in batches if necessary, and cook for 2–3 minutes until toasted. Remove from pan.



6. FINISH AND SERVE

Cut **corn** into cobettes and divide among plates. Build sandwiches with **buns, aioli, lettuce mix, chicken**, and **pickles**.

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