



Product Spotlight: Apple

It is best to leave the skin on when eating apples and pears. Their skin contains an abundance of beneficial nutrients!



Crispy Coconut Chicken Dippers

with Sweet Potato Chips

Chicken tenderloins coated with coconut and baked in the oven until crispy, served with golden sweet potato wedges, fresh avocado salsa and sweet chilli mayonnaise for dipping.



35 minutes



4/6 servings



Chicken

Change the dip!

If you're not a fan of sweet chilli sauce, you can combine the aioli with lime zest and juice instead! You could also use mango or tomato chutney for a different flavour.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	48g	31g	61g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
CHICKEN TENDERLOINS	600g	600g + 300g
COCONUT MIX	60g	60g + 30g
AVOCADOS	2	3
RED APPLE	1	2
LEBANESE CUCUMBERS	2	3
MINT	1 packet	1 packet
AIOLI	100g	2 x 100g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, sweet chilli sauce

KEY UTENSILS

2 oven trays

NOTES

For a boost of flavour, you can add some ground cumin, coriander or sesame oil to the chicken before coating with coconut.

You can use rice wine vinegar instead of white wine vinegar if you have some.

Coconut mix: shredded and desiccated coconut.



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1. COOK THE SWEET POTATOES

Set oven to 220°C.

Cut **sweet potatoes** into chips. Toss on a lined oven tray with **oil, salt and pepper**. Roast in oven for 20-25 minutes until golden and cooked through.



4. MAKE THE DIPPING SAUCE

Combine **2 tbsp sweet chilli sauce** with **aioli**. Set aside.

6P - combine 3-4 tbsp sweet chilli sauce with aioli.



2. BAKE THE CHICKEN

Coat **chicken** with **oil, salt and pepper** (see notes). Press into **coconut mix** until coated. Place on a lined oven tray and drizzle with **olive oil**. Bake for 15 minutes or until cooked through.



5. FINISH AND SERVE

Serve **chicken** with **salsa, sweet potatoes** and **sweet chilli dipping sauce**.



3. PREPARE THE SALSA

Whisk **1 tbsp vinegar** (see notes) and **1 tbsp olive oil** in a large bowl. Dice **avocados, apple** and **cucumbers**, adding to bowl as you go. Slice **mint** leaves. Toss to combine and season with **salt and pepper**.

6P - use 2 tbsp vinegar and 2 tbsp olive oil.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

