



Product Spotlight: Cornflakes

The cornflakes in your box are naturally gluten-free. Crush the flakes in the packet, or you can use a small food processor!



Crumbed Chicken Fingers with Wedges and Relish

Cornflake crumbed chicken cooked until golden, served with herby roast potato wedges, fresh salad and relish for dipping.



35 minutes



4/6 servings



Chicken

Switch it up!

Season the chicken with a different spice or herb of choice! Dried oregano, lemon pepper, cayenne pepper or ground cumin work well! Stir some mayonnaise through the relish for a creamier dipping sauce.

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	3g	63g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	1kg	1.5kg
TOMATO	1	3
MIXED SALAD	1 bag	1 bag
CHICKEN TENDERLOINS	600g	600g + 300g
CORNFLAKES	80g	80g + 40g
RELISH	1 jar	2 jars

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, dried thyme, smoked paprika

KEY UTENSILS

large frypan, oven tray

NOTES

The oven is set at 250°C for an extra golden finish on the potatoes. If your oven doesn't reach that high, set it at 220°C and leave the wedges in for longer until they crisp.

We recommend using a small food processor to form a finer crumb as it will stick more successfully to the chicken. You can also use an egg wash or 1 tbsp mayonnaise to coat the chicken before crumbing for best results.



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1. ROAST THE WEDGES

Set oven to 250°C (see notes).

Cut **potatoes** into wedges. Toss on a lined oven tray with **1-2 tsp thyme, oil, salt and pepper**. Roast for 20-25 minutes until golden and cooked through.



4. COOK THE CHICKEN

Heat a frypan over medium-high heat and cover base with **oil**. Cook **chicken** (in batches) for 4-5 minutes each side or until cooked through.



2. PREPARE THE SALAD

Wedge **tomato**. Toss together with **mixed salad** in a large salad bowl with **1/2 tbsp vinegar, 1/2 tbsp olive oil, salt and pepper**. Set aside.

6P – use **1 tbsp vinegar, and 1 tbsp olive oil**.



3. PREPARE THE CHICKEN

Cut the **chicken** into lengths to form strips (optional). Coat with **1-2 tsp smoked paprika, oil, salt and pepper**. Gently crush **cornflakes** to form a crumb (see notes). Press chicken into crumb until coated on all sides.



5. FINISH AND SERVE

Serve **chicken fingers** with **wedges, chopped salad** and **relish** for dipping.

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