

**Product Spotlight:
Dukkah**

Dukkah is traditionally an Egyptian condiment of herbs, nuts, and spices.



Dukkah Parmesan Crisps

with Chicken and Nectarine Salad

Dukkah baked parmesan crisps served with lemon pepper chicken schnitzels and a fresh salad of nectarine and rocket leaves with balsamic dressing.



25 minutes



2 servings



Chicken

Switch it up!

Instead of making crisps, use your dukkah to sprinkle over the chicken, then toss the parmesan through the salad.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	53g	36g	31g

FROM YOUR BOX

PARMESAN CHEESE	1 packet (125g)
DUKKAH	1 packet (10g)
CHICKEN SCHNITZELS	300g
NECTARINE	1
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g
ROCKET LEAVES	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, olive oil, lemon pepper (see notes), balsamic vinegar

KEY UTENSILS

frypan, oven tray

NOTES

If you don't have lemon pepper, use sumac, lemon zest, ground coriander or dried oregano.

If you want to bulk up this dish, you could serve it with some cooked pearl couscous or sorghum. This dish would also work well with roasted veggies.



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1. MAKE THE PARMESAN CRISPS

Set oven to 200°C.

Make clumps of parmesan on a lined oven tray. Sprinkle with dukkah. Bake for 6-8 minutes or until light golden. Set aside to crisp.



2. COOK THE CHICKEN

Heat a frypan over medium-high heat. Coat schnitzels in oil, 1 tsp lemon pepper and salt. Add to pan and cook for 4-5 minutes each side until schnitzels are cooked through.



3. MAKE THE DRESSING

In a large bowl whisk together 2 tbsp olive oil, 1 1/2 tbsp vinegar, salt and pepper.



4. MAKE THE SALAD

Slice nectarine and cucumber. Halve or quarter tomatoes. Add to dressing bowl with rocket leaves. Toss until well coated.



5. FINISH AND SERVE

Slice chicken. Divide among plates with salad and parmesan crisps (see notes).

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**

