




### Product Spotlight: Dukkah


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



## Dukkah Parmesan Crisps with Chicken and Stone Fruit Salad

Dukkah baked parmesan crisps served with lemon pepper chicken schnitzels and a fresh salad of stone fruit 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** 53g **TOTAL FAT** 36g **CARBOHYDRATES** 31g

## FROM YOUR BOX

PARMESAN CHEESE	1 packet
DUKKAH	10g
CHICKEN SCHNITZELS	300g
STONE FRUIT	1
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g
ROCKET LEAVES	120g

## 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 3 tbsp olive oil, 2 tbsp vinegar, salt and pepper.



### 4. MAKE THE SALAD

Slice stone fruit 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**

