

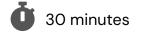




Herby Chicken

with Ribboned Zucchini and Garlic Yoghurt

Chicken schnitzels crumbed and baked in herby lupin crumbs, served over a garlic yoghurt with a surprisingly delectable warm ribboned zucchini and chickpea salad.







Spice it up!

Add finely grated parmesan, almond meal or blended nuts to the crumb on your chicken for extra flavour!

TOTAL FAT CARBOHYDRATES

52g

18g

62g

FROM YOUR BOX

CHICKEN SCHNITZELS	300g
HERB & GARLIC LUPIN CRUMB	1 packet
ZUCCHINI	1
SPRING ONIONS	1 bunch
GARLIC CLOVE	1
TINNED CHICKPEAS	400g
LEMON	1
NATURAL YOGHURT	1 tub
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, oven tray

NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.





1. CRUMB & BAKE THE CHICKEN

Set oven to 220°C.

Coat chicken in oil, salt and pepper. Place on a lined oven tray and press crumb into chicken. Bake for 10-15 minutes until cooked through.



2. PREPARE THE VEGETABLES

Ribbon **zucchini**, slice **spring onions** and crush **garlic**. Drain and rinse **chickpeas**.

Zest lemon and wedge half. Set aside.



3. COOK THE VEGETABLES

Heat a frypan over medium-high heat with oil. Add spring onions, 1/2 crushed garlic and chickpeas to pan. Cook for 3 minutes. Add zucchini. Squeeze in juice from 1/2 lemon. Season to taste with salt and pepper. Remove from heat.



4. MAKE THE GARLIC YOGHURT

Add remaining garlic and lemon zest to a bowl with **yoghurt** and **1 tbsp water**. Season with **salt and pepper**. Mix to combine.



5. FINISH AND SERVE

Roughly chop or tear basil leaves.

Spoon garlic yoghurt onto base of plates. Top with vegetables and chicken. Garnish with basil leaves and serve with lemon wedges.

