

for the  
little ones

# Chicken Nuggets

Golden chicken nuggets served with roasted potato discs, veggie sticks and a herby dipping sauce.



30 Minutes



4 Servings



Chicken

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## FROM YOUR BOX

MEDIUM POTATOES	800g
YELLOW CAPSICUM	1
LEBANESE CUCUMBERS	2
CHERRY TOMATOES	1 packet (200g)
AIOLI	100g
BUSH HERB MIX	1 sachet
CHICKEN MINCE	600g
PANKO CRUMBS	1 packet (80g)

## FROM YOUR PANTRY

oil for cooking, salt

## COOKING TOOLS

oven tray, large frypan

You can cook the nuggets in an air-fryer if you prefer! You can also make meatballs instead.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** - panko crumbs are replaced with almond meal. Use as per recipe instructions.



### 1. Roast the Potatoes

Set oven to 220°C.

Cut potatoes into rounds (about 0.5cm thick). Toss with **oil** and **salt** on a lined tray. Roast for 20-25 minutes or until golden and cooked through.

**tip** Make wedges or chips instead, if you prefer!



### 4. Make the Nuggets

Combine chicken with remaining herb mix (1 1/2 tbsp) and season with **salt**.

Spread panko crumbs onto a plate. Place spoonfuls of chicken mixture into crumbs. Turn over to crumb.

**tip** Make the nuggets any size you like!



### 2. Prepare the Veggies

Cut capsicum and cucumbers into sticks. Halve cherry tomatoes and arrange on a serving plate or bowl.



### 5. Cook the Nuggets

Heat a frypan with **oil/butter** over medium heat. Add nuggets and cook, in batches, for 3-5 minutes on each side or until golden and cooked through.

**tip** We used a combination of oil and butter for cooking. Ensure it covers the whole base of the frypan.



### 3. Make the Dipping Sauce

Combine aioli with 1 tbsp Ozzie bush herb mix. Set aside in the fridge for serving.

**tip** Mix the aioli with any flavour of choice, like tarragon, smoked paprika, lemon zest or sweet chilli sauce. Alternatively, leave it plain.



### 6. Finish and Serve

Serve chicken nuggets with roasted potato rounds, crunchy veggies and dipping sauce.