Product Spotlight: Broccolini

Broccolini is often misidentified as young broccoli. It is a natural cross between broccoli and Gai lan.
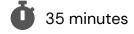
P2 Crumbed Chicken Schnitzels

with Herb Butter

Herb and garlic crumbed chicken cooked until golden; served with oven roasted baby vegetables, broccolini and parsley butter.

🕐 35 minutes   🍴 2 servings   🍗 Chicken

September 2022

Mix it up!

Instead of a butter sauce, combine the chopped parsley with garlic and mayonnaise to make a herb aioli, or with olive oil, vinegar and capers to make a vinaigrette!

1. PREPARE THE VEGETABLES

Set oven to 220ºC. Take **30g butter** out of the fridge to soften (see notes).

Halve potatoes and cut carrot into angular pieces. Toss all together on a lined oven tray with tomatoes, **1 tsp dried thyme, oil, salt and pepper**. Roast for 30 minutes or until cooked through.

2. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Coat chicken with lemon zest (wedge remaining), **oil, salt and pepper**. Press into crumb until coated on both sides, place into pan as you go. Cook for 4-5 minutes each side until cooked through.

3. COOK THE BROCCOLINI

Remove chicken to a plate and wipe out pan. Trim and add broccolini along with **1/4 cup water**. Cover and cook for 3-4 minutes until tender, dress with **olive oil**.

4. PREPARE THE BUTTER

Finely chop parsley. Combine 1 tbsp parsley with **1 crushed garlic clove**, **softened butter** and **salt** until well combined (see notes).

5. FINISH AND SERVE

Divide vegetables and chicken among plates. Add butter on top to melt. Serve with lemon wedges and garnish with remaining chopped parsley.