



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sugar Snap Peas

Sugar snaps are sweet, tender and delicious either briefly cooked or eaten raw. If they dehydrate in the fridge (or turn soft), you can trim the ends and place the sugar snaps in a bowl of cold water for 10 minutes to crisp up again.



P4 Cornflake Chicken with Potato Salad

Crispy cornflake coated chicken schnitzels paired with a creamy yoghurt based potato salad with celery and dill. Served with mixed salad and crunchy sugar snaps.

 25 minutes

 4 servings

 Chicken

March-April 2022

Switch it up!

Wedge and roast the potatoes instead and serve with cornflake chicken, salad and sauce on the side for dipping. Add a tbsp of mayonnaise to sauce for a smoother touch.

FROM YOUR BOX

BABY POTATOES	800g
CELERY STICKS	2
DILL	1 packet
NATURAL YOGHURT	1 tub
CORNFLAKES	1 packet
CHICKEN SCHNITZELS	600g
SUGAR SNAP PEAS	1 bag (150g)
MIXED SALAD LEAVES	1 bag

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

saucepan, large frypan

NOTES

You can add spring onion or red onion, capers, mustard or parmesan to the sauce for more flavour!

Gently crush cornflakes in the bag. Add 1 tsp ground or smoked paprika for added flavour.

You can dress the salad leaves with your favourite pre-made dressing or serve with a chutney if desired.



1. BOIL THE POTATOES

Quarter potatoes and place in a saucepan. Cover with water, bring to the boil and simmer for 10–12 minutes or until tender. Drain and cool under cold running water.



2. PREPARE THE SAUCE

Meanwhile, finely chop celery and dill. Combine with yoghurt in a large bowl (see notes). Set aside in the fridge.



3. CRUMB THE CHICKEN

Crush cornflakes into a fine crumb (see notes). Spread on a plate and season with **salt and pepper**. Press schnitzels into crumb to coat.



4. COOK THE CHICKEN

Heat a large frypan with **oil** over medium-high heat. Cook chicken, in batches, for 4–5 minutes on each side or until golden and cooked through.



5. TOSS THE POTATOES

Trim and halve sugar snap peas. Toss drained potatoes with yoghurt sauce. Season with **salt and pepper** to taste.



6. FINISH AND SERVE

Serve chicken schnitzels with potato salad and side of mixed salad leaves (see notes). Scatter over sugar snaps.

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

