



### Product Spotlight: Honey

Fresh honey reflects the flowers bees visit, which means its flavour can range from light and floral to dark and caramel-like. This natural variation is called "terroir," similar to wine.



## Hot Honey Chicken Sandwiches with Peach

Crunchy oven-baked chicken coated in golden cornflake crumbs is drizzled with sticky chilli honey and layered into soft brioche buns with juicy peach, fresh salad and creamy aioli, served alongside crispy roast chips for a sweet-heat twist on a classic sandwich.

 30 minutes



Chicken



2 servings

Spice it down!

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Per serve: **PROTEIN** 38g **TOTAL FAT** 37g **CARBOHYDRATES** 48g

## FROM YOUR BOX

MEDIUM POTATOES	3
GF CORNFLAKES	50g
CHICKEN TENDERLOINS	300g
HONEY	30g
RED CHILLI	1
PEACH	1
TOMATO	1
BABY COS LETTUCE	1
BRIOCHE BUNS	2-pack
AIOLI	100g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme, apple cider vinegar

## KEY UTENSILS

large frypan, saucepan, oven tray

## NOTES

To crush cornflakes, keep them in the bag and roll a rolling pin over them, lightly pound the them in the bag with the base of a saucepan or frypan or give them a few quick pulses in a food processor until fine and even.

If desired, warm brioche buns in a frypan or sandwich press.

**No gluten option - brioche buns are replaced with GF burger buns.**



### 1. ROAST THE CHIPS

Set oven to 220°C.

Cut **potatoes** into chips. Toss on a lined oven tray with **oil, 1 tsp thyme, salt and pepper**. Roast for 20-25 minutes until golden and crispy.



### 2. CRUMB THE CHICKEN

Finely crush **cornflakes** (see notes) and add spread on a plate. Coat **chicken** with **oil, salt and pepper**. Press **chicken** into **cornflakes** to coat.



### 3. COOK THE CHICKEN

Place **chicken** on a lined oven tray. Drizzle or spray with **oil**. Bake for 10-12 minutes until golden and **chicken** is cooked through.



### 4. PREPARE THE FILLINGS

Slice **peach** and **tomato**. Separate, rinse and trim **lettuce leaves**.

Halve **brioche buns** (see notes) and set aside.



### 5. MAKE HOT HONEY SAUCE

Thinly slice **chilli** (see notes). Add to a small saucepan along with **honey, 1 tbsp water** and **1/2 tbsp vinegar**. Simmer over medium heat for 3-5 minutes until **sauce** is warm. Season with **salt**.



### 6. FINISH AND SERVE

Spoon **hot honey sauce** over **chicken**. Build **burgers** with **aioli, hot honey chicken** and **fillings**. Serve with a side of **chips**.

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