



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



4/6 servings

Spice it down!

Serve the hot honey on the side so everyone can drizzle to taste, or skip the chilli in the sauce and add it at the table for heat-lovers.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	38g	31g/34g	52g/55g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
GF CORNFLAKES	100g	100g + 50g
CHICKEN TENDERLOINS	600g	600g + 300g
HONEY	30g	2x 30g
RED CHILLI	1	1
PEACHES	2	3
TOMATOES	2	3
BABY COS LETTUCE	1	2-pack
Brioche BUNS	4	6
AIOLI	100g	2x 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, 2 tsp thyme, salt and pepper**. Roast for 20-25 minutes until golden and crispy.

6P – toss chips with oil, 3 tsp thyme, salt and pepper.



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.



4. PREPARE THE FILLINGS

Slice **peaches** and **tomatoes**. Separate, rinse and trim **lettuce leaves**.

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



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.



5. MAKE HOT HONEY SAUCE

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

6P – add 1 1/2 tbsp water and vinegar to the pan

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