



Chicken Milanese

Crispy lemon and herb crusted schnitzels served with a fresh rocket, cucumber, and cherry tomato salad, drizzled in zesty dressing



25 minutes



2 servings



Chicken

FROM YOUR BOX

CHERRY TOMATOES	200g
LEBANESE CUCUMBER	1
ROCKET LEAVES	1 bag
CHICKEN SCHNITZELS	600g
LEMON	1
PANKO CRUMBS	1 packet

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

For a more filling meal you can add some roast potatoes, sweet potato or pumpkin on the side.

No gluten option – panko crumbs are replaced with GF cornflakes. Crush to resemble a crumb before using to coat the chicken.

1. PREPARE THE SALAD

Halve **tomatoes** and slice **cucumber**. Toss together with **rocket leaves**.

TIP *You can add sliced radishes, capsicum or chopped fresh herbs to the salad. Add some shaved parmesan cheese for a salty finish.*

2. COOK THE CHICKEN

Zest **1/2 lemon**. Coat **chicken schnitzels** with **zest, oil, salt, and pepper**. (see tip). Press into **panko crumbs** until coated on all sides. Heat a large frypan over medium-high heat and cover base with **oil**. Cook chicken for 3–4 minutes each side until crispy and cooked through.

TIP *You can also add a dried herb of choice for added flavour. We used 1 tsp dried Italian herbs.*

3. DRESS THE SALAD

Whisk **1/2 lemon juice** (wedge remaining) with **1 tbsp olive oil, salt and pepper**. Toss with salad until coated.

4. FINISH AND SERVE

Serve **crispy chicken** with **salad** and **lemon wedges**.

This recipe has simplified instructions to help lower your meal cost.