DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Chicken Schnitzels
with Fennel Slaw

Tender chicken schnitzels with golden roast potato, served alongside a fresh fennel slaw.

⏱ 30 minutes   🍴 4 servings   🍗 Chicken

FROM YOUR BOX

MEDIUM POTATOES	800g
FENNEL	1
CELERY	1
CHICKEN SCHNITZELS	600g

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, vinegar (of choice)

NOTES

For a more filling meal, you can serve the chicken and fennel in a burger bun or sliced bread. Add a creamy mayonnaise and some pickles for a delicious chicken burger. Serve with potato wedges on the side.

1. ROAST THE POTATOES

Set oven to 250ºC. Dice **potatoes** and toss with seasoning of choice, **oil**, **salt and pepper**.

TIP *We tossed the potatoes with 2 tsp ground coriander. You could use a dried herb, cumin seeds or smoked paprika for flavour. The potatoes can be cut into wedges or rounds instead.*

2. MAKE THE SLAW

Thinly slice **fennel** (pick fronds) and **celery**. Whisk together **1 tbsp vinegar**, **1 tbsp olive oil**, **salt and pepper**. Toss all together.

TIP *We recommend using a mandolin to thinly slice the fennel. You can add fresh dill or parsley, sliced shallot, carrot, radish or cabbage to the slaw. Lemon juice or mayonnaise can be used instead of vinegar to dress the slaw. We used red wine vinegar.*

3. COOK THE CHICKEN

Heat a frypan or griddle pan over medium–high heat with **oil**. Coat **chicken** with seasoning of choice (see tip), **salt and pepper**. Cook in pan for 4–5 minutes each side or until cooked through.

TIP *You can crumb chicken using panko crumbs, sesame seeds or bread crumbs for a crunchy coating. We used a pre-made spice mix.*

4. FINISH AND SERVE

Divide roast potato, chicken and fennel slaw among plates to serve.

TIP *You can serve this dish with lemon wedges or condiment of choice.*

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