

X2



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED



# Chicken Patties

## with Chips

Golden chicken patties pan-cooked to perfection, served alongside crispy oven-baked chips and a fresh salad with aioli sauce for dipping.



35 minutes



2 servings



Chicken

## FROM YOUR BOX

MEDIUM POTATOES	2
GEM LETTUCE	3-pack
LEBANESE CUCUMBER	1
SPRING ONIONS	1 bunch
CHICKEN MINCE	300g
AIOLI SAUCE	1 sachet

## FROM YOUR PANTRY

oil for cooking, salt and pepper

## NOTES

You can put the chicken patties in brioche buns with the lettuce, cucumber, and aioli sauce for a quick and tasty burger.

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## 1. BAKE THE CHIPS

Set oven to 220°C. Cut **potatoes** into chips, toss on a lined oven tray with **oil, salt and pepper**. Roast in oven for 25–30 minutes until golden and cooked through.

**TIP** *You can add sweet potato or carrot for veggie chips. You can cook these chips in an air fryer if you have one.*

## 2. PREPARE THE SALAD

Separate and rinse **lettuce** leaves. Slice **cucumber**. Set aside.

**TIP** *Add cherry tomatoes, ribboned carrot, radishes, or sliced capsicum for more variety. Dress with lemon juice, olive oil, or a simple vinaigrette.*

## 3. COOK THE PATTIES

Slice **spring onions** (use to taste), reserving green ends for **salad**. Combine with **chicken, salt, pepper**, and seasoning of choice (see tip). Heat a frypan over medium heat with **oil**. Spoon 1/4 cupfuls of mixture into the pan in batches. Flatten with spatula and cook for 3–4 minutes each side or until cooked through.

**TIP** *Add lemon zest, garlic, ground cumin, smoked paprika, or dried herbs for extra flavour. We added 2 tsp ground cumin and 2 tsp ground coriander. For a firmer texture, mix in panko or breadcrumbs.*

## 4. FINISH AND SERVE

Serve **chicken patties** and **chips** with **aioli sauce** and **salad** on the side.

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