



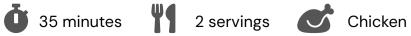


Chicken Patties with Chips

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







FROM YOUR BOX

MEDIUM POTATOES	2
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
SPRING ONIONS	1 bunch
CHICKEN MINCE	300g
TARTARE 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 tartare sauce for a quick and tasty burger.

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.



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.



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 tartare sauce and salad on the side.

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