



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.



35 minutes



2 servings



Chicken

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.

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 **tartare sauce** and salad on the side.

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