

X4



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



# Chicken Patties

with Salsa

Golden chicken patties with roast sweet potato wedges and a fresh apple and cucumber salsa.



35 minutes



4 servings



Chicken

## FROM YOUR BOX

SWEET POTATOES	800g
TOMATOES	2
LEBANESE CUCUMBER	1
GREEN APPLE	1
CHICKEN MINCE	600g

## FROM YOUR PANTRY

oil for cooking, salt and pepper

## NOTES

For an Asian-inspired dish, add lemongrass or kaffir lime leaves to the chicken patties and serve with sweet chilli sauce or a soy dipping sauce. For Indian-inspired flavours, add curry paste or curry powder to the patties, and toss the salsa with some yogurt to make a quick raita.

For a more filling meal, serve the chicken patties in rolls or burger buns.

## 1. ROAST THE SWEET POTATO WEDGES

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

**TIP** *We added 1 tsp dried herb seasoning for extra flavour! You could also use dried or fresh rosemary or smoked paprika for a change in flavour. The wedges can be cooked in an air fryer if you have one, or you can use the sweet potatoes to make a mash.*

## 2. MAKE THE SALSA

Dice **tomatoes, cucumber** and **apple**. Toss together.

**TIP** *You can add diced capsicum, feta cheese, fresh basil, parsley or chives if you have some!*

## 3. COOK THE PATTIES

Heat a frypan over medium-high heat with **oil**. Add seasoning of choice to chicken mince (see tip), **salt and pepper**. Scoop 1/4 cup fulls of **chicken mince** into the pan and flatten slightly with a spatula. Cook for 3–4 minutes on each side or until cooked through.

**TIP** *Add some breadcrumbs or quinoa flakes for a drier mixture. Alternatively, you can coat the bites with crumbs to make nuggets. We added 1 tsp of dried thyme to flavour the patties. You can also add curry paste or ground spices such as ground coriander, cumin, or paprika for extra flavour.*

## 4. FINISH AND SERVE

Serve chicken patties with sweet potato wedges, salsa and dipping sauce of choice.

**TIP** *You can serve these patties with a tomato relish or mayonnaise, tzatziki, hummus, or a yoghurt-based dip.*

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