



DINNER TWIST
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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



4/6 servings



Chicken

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	4	6
GEM LETTUCE	3-pack	3-pack
LEBANESE CUCUMBER	1	2
SPRING ONIONS	1 bunch	2 bunches
CHICKEN MINCE	600g	600g + 300g
AIOLI SAUCE	1 sachet	2 sachets

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**, 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.