

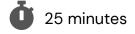




Paprika Chicken

with Cauliflower Steaks

Paprika rubbed chicken schnitzels served with roasted cauliflower steaks, ricotta dollop and an orange, spinach & hazelnut salad.







Cauliflower

Some kids (and adults!) LOVE cauliflower, and some don't! Add a couple of potatoes cut into wedges to roast for some extra choice, alternatively try cauliflower mash (don't forget the butter!) - it is delicious!

FROM YOUR BOX

CAULIFLOWER	1
THYME	1 packet
ORANGES	2
GARLIC CLOVE	1
RICOTTA	1/2 tub (250g) *
CHICKEN SCHNITZELS	600g
BABY SPINACH	1/2 bag (100g) *
ROASTED HAZELNUTS	1 packet (40g)
VEGGIE PATTIES	2 packets

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, ground or smoked paprika

KEY UTENSILS

oven tray, large frypan

NOTES

Cut cauliflower into florets if you prefer!

FOR OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. ROAST THE CAULIFLOWER

Set oven to 250°C.

Cut cauliflower into 1-2cm thick slices. Arrange on a lined oven tray and scatter with 1/2 packet thyme, oil, salt and pepper. Roast for 20 minutes or until lightly charred and tender.



2. MIX THE RICOTTA

Zest orange to yield 1 tbsp and pick leaves from 1/4 packet of thyme. Combine with crushed garlic clove, ricotta, 1-2 tsp olive oil and salt to taste.



3. COOK THE CHICKEN

Toss chicken schnitzels with 1-2 tsp paprika, salt and pepper. Heat a frypan over medium-high heat and cook for 4-5 minutes on each side or until cooked through.

VEG OPTION - Heat a pan with oil over medium heat. Cook patties for 3-4 minutes each side until heated through.



4. PREPARE THE SALAD

In the meantime, use a small knife to peel and dice oranges. Toss in a bowl with baby spinach and remaining thyme leaves. Roughly chop/crush and scatter over hazelnuts.



5. FINISH AND SERVE

Serve chicken schnitzels with cauliflower steaks, salad and ricotta.

VEG OPTION - Serve veggie patties with cauliflower steaks, salad and ricotta.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**



