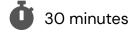




## **Crumbed Chicken Fingers**

### with Wedges and Relish

Cornflake crumbed chicken cooked until golden, served with herby roast potato wedges, fresh salad and relish for dipping.





2 servings



# Switch it up!

You can season the chicken with a different spice or herb of choice! Dried oregano, lemon pepper, cayenne pepper or ground cumin work well! Stir some mayonnaise through the relish for a creamier dipping sauce.

#### **FROM YOUR BOX**

MEDIUM POTATOES	3
MIXED SALAD	1 bag (400g)
CHICKEN SCHNITZELS	300g
CORNFLAKES	1 packet (40g)
RELISH	1 jar

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, dried thyme, smoked paprika

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

The oven is set at 250°C for an extra golden finish on the potatoes. If your oven doesn't reach that high you can set it at 220°C and leave the wedges in for longer until they crisp.

You can use a small food processor to form a finer crumb if preferred.



#### 1. ROAST THE WEDGES

Set oven to 250°C (see notes).

Cut potatoes into wedges. Toss on a lined oven tray with 1/2 tsp thyme, oil, salt and pepper. Roast for 20-25 minutes until golden and cooked through.



#### 2. PREPARE THE SALAD

Toss salad in a large salad bowl with 1/2 tbsp vinegar, 1/2 tbsp olive oil, salt and pepper. Set aside.



#### 3. PREPARE THE CHICKEN

Cut the chicken into lengths to form strips (optional). Coat with 1/2 tsp smoked paprika, oil, salt and pepper. Gently crush cornflakes in the bag to form a crumb (see notes). Press chicken into crumb until coated on all sides.



#### 4. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Cook chicken for 4-5 minutes each side or until cooked through.



#### **5. FINISH AND SERVE**

Serve chicken fingers with wedges, chopped salad and relish.



