



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Zucchini


Did you know that zucchini is a good source of vitamin K, even after it is cooked? Vitamin K is essential for healthy bones and blood clotting.



E2 Chicken Piccata with Ribboned Zucchini Salad

Pan-fried chicken schnitzels with a bright and vibrant lemon and caper sauce, served over sweet potato mash with fresh ribboned zucchini and basil salad.

 25 minutes

 2 servings

 Chicken

16 September 2022

Switch it up!

Make it a pasta! Instead of serving over mashed sweet potato, dice the sweet potato, cook in frypan with zucchini until tender. Tossed through cooked pasta along with sauce. Slice schnitzels and serve over pasta with basil and walnuts.

Per serve: **PROTEIN** 37g **TOTAL FAT** 34g **CARBOHYDRATES** 62g

FROM YOUR BOX

SWEET POTATOES	500g
WALNUTS	1 packet (20g)
ZUCCHINI	1
BASIL	1 packet
LEMON	1
CHICKEN SCHNITZELS	300g
BABY CAPERS	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, butter, salt, pepper, cornflour, dried thyme

KEY UTENSILS

large frypan, saucepan

NOTES

You can add parsley, shallot, garlic, chives and 1/2 stock cube to your sauce to give it even more flavour!



1. MAKE THE MASH

Roughly chop sweet potatoes. Place in a saucepan and cover with water. Bring to a boil for 10 minutes until potatoes are tender. Drain and return to pan. Mash with **2 tbsp butter** to a smooth consistency. Season with **salt and pepper**.



4. COOK THE SCHNITZELS

Reheat frypan over medium-high heat. Coat chicken in **oil, 1 tsp thyme, salt and pepper**. Add to pan and cook for 4-5 minutes each side or until cooked through. Remove to a plate and keep pan over heat.



2. TOAST THE WALNUTS

Heat a large frypan over medium-high heat. Roughly chop walnuts and add to pan. Toast for 5 minutes until golden, remove to a bowl and reserve pan.



5. MAKE THE SAUCE

Drain and rinse capers. Add to frypan along with **1 tbsp butter** (see notes). Cook until butter melts. Add lemon juice, **1 cup water** and **1/2 tbsp cornflour**. Whisk to combine. Simmer for 2-4 minutes until mixture thickens.



3. MAKE ZUCCHINI SALAD

Ribbon zucchini, thinly slice basil leaves and zest and juice lemon (reserve juice for step 5). Add to walnuts and toss with **1 tbsp olive oil**.



6. FINISH AND SERVE

Divide mash between plates. Serve with schnitzels and zucchini salad. Spoon sauce over schnitzels and salad.

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

