

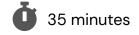




## **Crumbed Chicken Fingers**

### with Chips

Lemon pepper crumbed chicken fingers with golden chips, chopped salad and tartare sauce for dipping.





4 servings

**Chicken** 

# Make a burger!

Keep the schnitzels whole instead of making fingers. Crumb and cook until golden and serve with salad ingredients and sauce in a soft burger bun!

#### FROM YOUR BOX

MEDIUM POTATOES	800g
BABY COS LETTUCE	2-pack
TOMATOES	2
AVOCADO	1
LEMON	1
CHICKEN SCHNITZELS	600g
LEMON PEPPER CRUMB	1 packet (80g)
TARTARE SAUCE	1 sachet

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano

#### **KEY UTENSILS**

oven tray, frypan

#### **NOTES**

You can leave the chicken as schnitzels instead of making fingers if preferred.



#### 1. ROAST THE CHIPS

Set oven to 220°C.

Cut potatoes into chips and toss on a lined oven tray with 1 tsp oregano, oil, salt and pepper. Roast for 25–30 minutes until golden and cooked through.



#### 2. PREPARE THE SALAD

Separate and rinse lettuce leaves. Roughly chop lettuce, tomatoes and avocado. Toss together with juice from 1/2 lemon (wedge remaining) and 1/2 tbsp olive oil. Season with salt and pepper.



#### 3. CRUMB THE CHICKEN

Cut chicken into fingers and season with salt (see notes). Spread lemon pepper crumb onto a plate. Press chicken fingers on to crumb to coat.



#### 4. COOK THE CHICKEN

Heat a frypan over medium-high heat and cover base with **oil**. Cook chicken (in batches if needed) for 4-5 minutes each side or until cooked through.



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

Serve chicken, chips and salad with tartare sauce and lemon wedges.



