





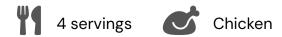
## Parmesan Crusted Chicken

### with Sweet Potato Chips

Oven-baked chicken tenderloins with a crunchy panko and parmesan crust served with sweet potato chips and aioli dipping sauce.







# Switch it up!

You can make chicken fingers instead! Coat tenderloins with the crumb mixture, and pan-fry until golden and cooked through!

PROTEIN TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

SWEET POTATOES	800g
BABY COS LETTUCE	1
TOMATOES	2
LEBANESE CUCUMBER	1
PARMESAN CHEESE	1 packet
PANKO CRUMBS	40g
CHICKEN TENDERLOINS	600g
CHICKEN TENDERLOINS  AIOLI	600g 100g

#### FROM YOUR PANTRY

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

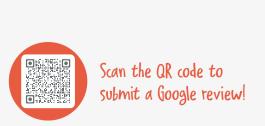
#### **KEY UTENSILS**

2 oven trays

#### **NOTES**

Toss the parmesan through the salad or sprinkle it over the chips for the last 5 minutes of cooking time if preferred.

**No gluten option -** panko crumbs are replaced with quinoa flakes.





#### 1. ROAST THE SWEET POTATO

Set oven to 220°C.

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



#### 2. PREPARE THE SALAD

Tear and rinse lettuce leaves. Slice tomatoes and cucumber. Set aside.



#### 3. PREPARE THE CRUMB

Combine 1 tsp oregano, 1/2 packet parmesan cheese, panko crumbs and 2 tbsp olive oil in a bowl.



#### 4. BAKE THE CHICKEN

Place chicken on a lined oven tray. Season with **salt and pepper**. Press even amounts of crumb on top. Bake in oven for 10-12 minutes or until golden and chicken is cooked through.



#### **5. PREPARE THE SAUCE**

Combine 1/4 cup parmesan cheese with aioli to make a dipping sauce (see notes).



#### 6. FINISH AND SERVE

Serve crusted chicken with sweet potato chips, salad and dipping sauce.

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



