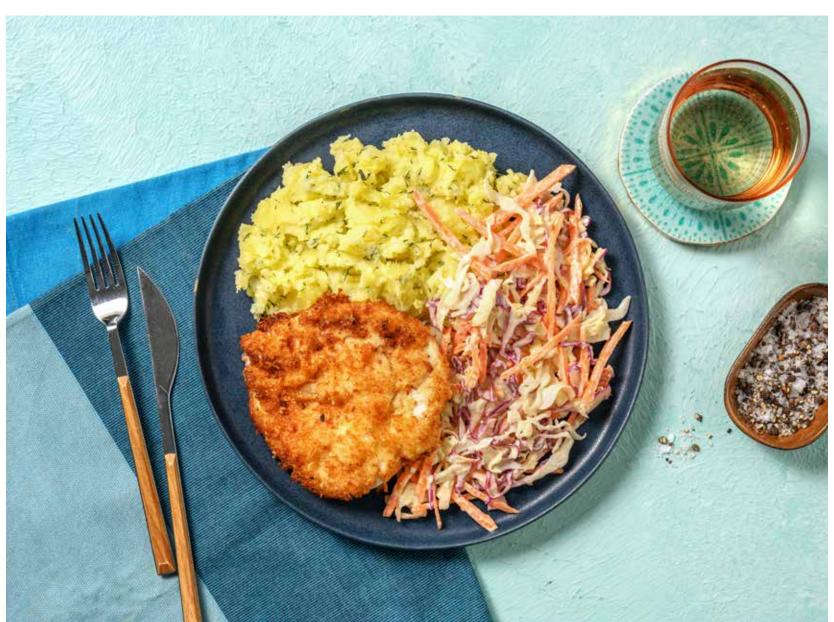


# **Chicken Schnitzel Plates**

with Dill-Garlic Smashed Potatoes and Apple Slaw

35 Minutes





Chicken Breasts









Panko Breadcrumbs



Russet Potato







Coleslaw Cabbage



Dijon Mustard



White Wine Vinegar

Gala Apple

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

#### Dill Guide for Step 5:

- Mild: 1 tsp
- Dilly: 2 tsp
- Extra-dilly: 1 tbsp

#### **Bust out**

Baking sheet, vegetable peeler, measuring spoons, potato masher, shallow dish, strainer, box grater, large bowl, parchment paper, large pot, large non-stick pan, paper towels

## Ingredients

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	2 Person	4 Person
Chicken Breasts •	2	4
Mayonnaise	4 tbsp	8 tbsp
Panko Breadcrumbs	½ cup	1 cup
Russet Potato	460 g	920 g
Dill	7 g	7 g
Garlic Salt	1 tsp	2 tsp
Coleslaw Cabbage Mix	170 g	340 g
Gala Apple	1 unit	2 unit
Dijon Mustard	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Milk*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

<sup>\*</sup> Pantry items

#### **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

#### Contact

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## Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.



#### Prep chicken

While **potatoes** cook, pat **chicken** dry with paper towels. Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book. Season both sides with **half the garlic salt** and **pepper**. Add **panko** to a shallow dish. Coat **chicken** all over with **half the mayo**. Working with **one chicken breast** at a time, press both sides into **panko** to coat completely.



#### Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Pan-fry until golden-brown, 2-3 min per side. (NOTE: For 4 ppl, cook in 2 batches, using 1 tbsp oil per batch.) Remove the pan from heat, then transfer **chicken** to a parchment-lined baking sheet. Bake in the **middle** of the oven until **chicken** is cooked through, 12-14 min.\*\*



## Make apple slaw

While **chicken** bakes, combine **remaining mayo**, **Dijon**, **vinegar** and **1 tsp sugar** (dbl for 4 ppl) in a large bowl. Core, then grate **apple**. Add **coleslaw cabbage mix** and **apples** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.



## Finish potatoes

Roughly chop dill, then add to potatoes. (NOTE: Reference dill guide.) Roughly mash 2 tbsp butter and 3 tbsp milk (dbl both for 4 ppl) into potatoes until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks!) Season with remaining garlic salt and pepper, then stir to combine.



#### Finish and serve

Divide dill-garlic smashed potatoes, apple slaw and chicken schnitzel between plates.

## **Dinner Solved!**

<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.