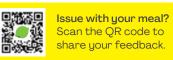


Chicken Schnitzel Plates

with Dill-Garlic Smashed Potatoes and Apple Slaw

Family Friendly 30 – 40 Minutes





Start here

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

Measurements within steps	1 tbsp	(2 tbsp)	oil
	2 person	4 person	Ingredient

Dill Guide for Step 5:

Mild: 1 tsp (2 tsp)
Dilly: 2 tsp (4 tsp)
Extra-Dilly: 1 tbsp (2 tbsp)

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Breasts *	2	4
Chicken Thighs *	280 g	560 g
Mayonnaise	4 tbsp	8 tbsp
Panko Breadcrumbs	½ cup	1 cup
Russet Potato	2	4
Dill	7 g	7 g
Garlic Salt	1 tsp	2 tsp
Coleslaw Cabbage Mix	170 g	340 g
Gala Apple	1	2
Dijon Mustard	1 tbsp	2 tbsp
White Wine Vinegar	½ tbsp	1 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Milk*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

 ** 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.

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.



Issue with your meal? Scan the QR code to share your feedback.



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.

If you've opted to get **chicken thighs**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken breasts**, disregarding instructions to slice into the centre of **each piece of chicken**.



Make apple slaw

- While chicken bakes, combine remaining mayo, Dijon, half the vinegar (use all for 4 ppl) and 1 tsp (2 tsp) sugar in a large bowl.
- Core, then grate **apple**.
- Add **coleslaw cabbage mix** and **grated apple** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.



Cook chicken

3

• Heat a large non-stick pan over mediumhigh 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 from heat, then transfer **chicken** to a parchment-lined baking sheet.
- Bake in the **middle** of the oven, until cooked through, 12-14 min.**



Finish potatoes

- Roughly chop **dill**, then add to **potatoes**. (NOTE: Reference dill guide.)
- Roughly mash **2 tbsp** (4 tbsp) **butter** and **3 tbsp** (6 tbsp) **milk** 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!