



Panko-Crusted Chicken

with Oven-Roasted Fries and Gravy

35 Minutes



Chicken Breasts



Panko Breadcrumbs



Russet Potato



Chicken Broth Concentrate



All-Purpose Flour



BBQ Seasoning



Coleslaw Cabbage Mix



White Wine Vinegar



Mayonnaise

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, shallow dish, large bowl, parchment paper, small pot, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Panko Breadcrumbs	½ cup	1 cup
Russet Potato	460 g	920 g
Chicken Broth Concentrate	2	4
All-Purpose Flour	4 tbsp	8 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Coleslaw Cabbage Mix	170 g	340 g
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Sugar*	¼ tsp	½ tsp
Unsalted Butter*	2 tbsp	4 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.

Contact

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Roast fries

- Halve **potatoes** lengthwise, then cut into ½-inch slices.
- Add **potatoes**, **1 tsp BBQ Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tsp BBQ Seasoning and 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Mix coleslaw

- Meanwhile, whisk together **vinegar**, **remaining mayo**, **¼ tsp salt** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl.
- Add **coleslaw cabbage mix**. Season with **pepper**, then toss to coat.



Prep chicken

- Pat **chicken** dry with paper towels. Season both sides with **salt** and **pepper**.
- 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, then season both sides with **salt** and **pepper**.
- Combine **panko**, **half the flour** and **remaining BBQ Seasoning** in a shallow dish.
- Coat **chicken** all over with **1 tbsp mayo** (dbl for 4 ppl).
- Working with **one piece of chicken** at a time, press each piece into **panko mixture** to coat completely.



Make gravy

- Heat a small pot over medium-high heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl). Cook, whisking often, until **butter** melts, 1 min.
- Add **remaining flour**. Cook, whisking often, until **flour** and **butter** combine, 1 min.
- Add **broth concentrates** and **1 cup water** (dbl for 4 ppl). Cook, whisking often, until **gravy** thickens slightly, 2-3 min.
- Season with **salt** and **pepper**, to taste.



Cook chicken

- Heat **2 tbsp oil** (dbl for 4 ppl) in a large non-stick pan over medium-high heat.
- When hot, add **chicken**. (**NOTE:** Don't overcrowd the pan; cook in batches if necessary.) Cook until golden brown, 2-3 min per side.**
- Transfer **chicken** to another parchment-lined baking sheet.
- Roast in the **top** of the oven until cooked through, 12-14 min.**



Finish and serve

- Divide **chicken**, **slaw** and **fries** between plates.
- Serve **gravy** on the side for dipping.

Dinner Solved!