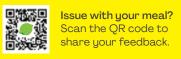


Chicken Schnitzel Plates

with Dill-Garlic Smashed Potatoes and Apple Slaw

35 Minutes







Chicken Breasts







Panko Breadcrumbs

Coleslaw Cabbage

Dijon Mustard

Mayonnaise





Russet Potato





Garlic Salt





Gala Apple



White Wine Vinegar

Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps 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, measuring spoons, potato masher, shallow dish, colander, 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	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	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.



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**, pat dry with paper towels. Cover **each thigh** with plastic wrap. Using a mallet, rolling pin or heavy-bottomed pan, pound **each thigh** until ½-inch thick. Prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken breasts**.



Cook chicken

- 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 **chicken** is cooked through, 12-14 min.**



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.



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!