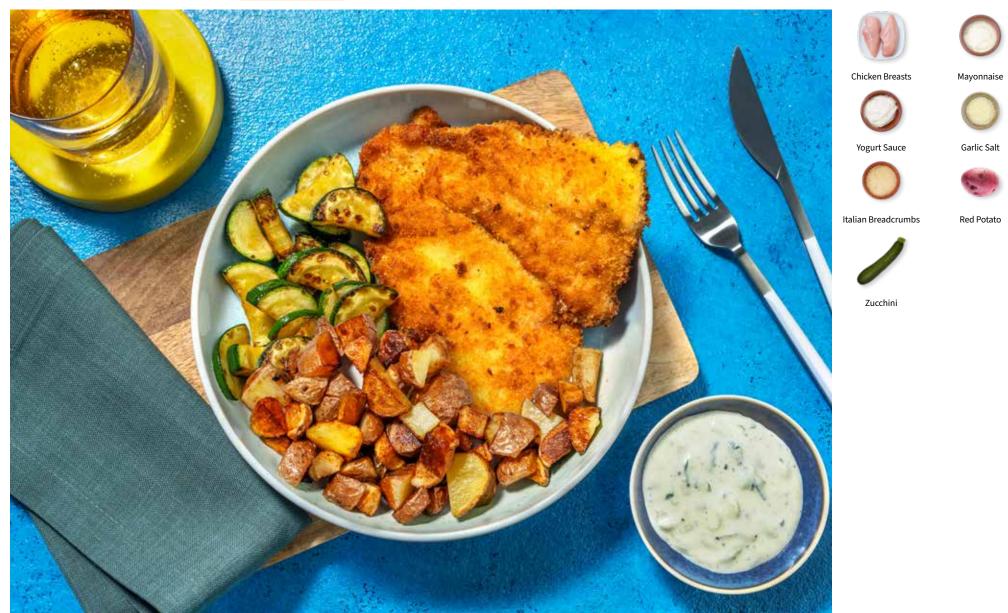


Crispy Chicken Schnitzel

with Garlic-Roasted Potatoes and Buttery Zucchini

Family Friendly 25–35 Minutes



Garlic adds a zesty punch to simple salt!

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

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

Bust out

Baking sheet, measuring spoons, shallow dish, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts •	2	4
Mayonnaise	2 tbsp	4 tbsp
Yogurt Sauce	45 ml	90 ml
Garlic Salt	1 tsp	2 tsp
Italian Breadcrumbs	½ cup	1 cup
Red Potato	350 g	700 g
Zucchini	200 g	400 g
Unsalted Butter*	1 tbsp	2 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.



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half the garlic salt and pepper, then toss to coat.

• Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 22-25 min.



Cook chicken schnitzel

• Heat the same pan (from step 2) over medium.

- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. (**NOTE**: Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil per batch.)
- Pan-fry until golden-brown on one side, 3-4 min.
- Flip chicken, then add 1 tsp oil. Pan-fry until golden-brown and cooked through, 3-4 min.**
- Remove from heat.



Prep and cook zucchini

• Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.

• Heat a large non-stick pan over mediumhigh heat.

• Add **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt.

• Add **zucchini**. Cook, stirring often, until tender-crisp, 4-6 min. Season with **salt** and **pepper**, to taste.

• Transfer **zucchini** to a plate, then cover to keep warm.

• Carefully wipe the pan clean.



Finish and serve

• Divide chicken schnitzel, potatoes and zucchini between plates.

• Serve yogurt sauce alongside for dipping.

Dinner Solved!



Prep chicken schnitzel

• Meanwhile, add **breadcrumbs** to a shallow dish.

• 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 all over with **remaining garlic salt** and **pepper**.

• Coat chicken all over with mayo.

• Working with **one chicken breast** at a time, press both sides into **breadcrumbs** to coat completely.