



# Crunchtastic Game Day Chicken Strips

## with Creamy Bacon Slaw

Game Night

Spicy

35 Minutes



 Chicken Tenders  
310 g | 620 g

 Bacon Strips  
100 g | 200 g

 Yellow Potato  
500 g | 1000 g

 Coleslaw Cabbage Mix  
170 g | 340 g


 Celery  
3 | 6

 Chives  
7 g | 14 g

 Corn Flakes  
1 cup | 2 cup

 Mayonnaise  
½ cup | 1 cup

 BBQ Sauce  
2 tbsp | 4 tbsp

 Hot Sauce  
2 tbsp | 4 tbsp

 Red Wine Vinegar  
1 tbsp | 2 tbsp

 Panko Breadcrumbs  
½ cup | 1 cup

**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.*

Ingredient quantities	56 g	113 g
	2 person	4 person

**Pantry items** | Sugar, oil, salt, pepper

**Cooking utensils** | 2 Baking sheets, medium bowl, measuring spoons, large zip-top bag, rolling pin, shallow dish, large bowl, parchment paper, small bowl, large non-stick pan, tongs, paper towels

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

1



### Prep and roast wedges

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

#### • Heat Guide for Step 5:

- Mild: 1 tsp (2 tsp)
- Medium: 2 tsp (4 tsp)
- Spicy: 1 tbsp (2 tbsp)
- Extra-spicy: 2 tbsp (4 tbsp)

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



### Prep chicken

- Add **cornflakes** to a large zip-top bag. Seal shut. Using a rolling pin or the bottom of a pot, crush **cornflakes** into a breadcrumb-like texture.
- Add **panko** to the bag with **crushed cornflakes**, then shake to mix.
- Pat **chicken** dry with paper towels.
- Add **chicken**, and **3 tbsp** (6 tbsp) **mayo** to a shallow dish. Season with **salt** and **pepper**. Toss to coat.
- Add **chicken** to **cornflake mixture**, one at a time, shaking bag to coat after each addition. Using your hands, press **cornflake mixture** into **chicken** to coat completely.

3



### Cook chicken

- Transfer **chicken** to a parchment-lined baking sheet. Drizzle **1 tbsp** (2 tbsp) **oil** over **chicken**.
- Roast in the **top** of the oven, flipping halfway until golden-brown and cooked through, 12-16 min.\*\*

4



### Cook bacon

- Meanwhile, heat a large non-stick pan over medium heat.
- When the pan is hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove from heat.
- Using tongs, transfer to a paper towel-lined plate. Set aside.

5



### Finish prep

- Meanwhile, thinly slice **celery**.
- Thinly slice **chives**.
- Add **chives** and **remaining mayo** to a large bowl. Season with **salt** and **pepper**. Stir to combine. Reserve **half the chive mayo** in a small bowl.
- Add **vinegar**, **celery**, **coleslaw cabbage mix** and **½ tsp** (1 tsp) **sugar** to the large bowl with **chive mayo** and toss to coat.
- Add **BBQ sauce** and **hot sauce** to a medium bowl. (**NOTE:** Reference heat guide.) Stir to mix.

6



### Finish and serve

- Tear **bacon** into bite-sized pieces, then add to the large bowl with **slaw**. Stir to mix.
- Divide **wedges**, **creamy bacon slaw** and **chicken strips** between plates.
- Serve **reserved chive mayo** and **hot BBQ sauce** alongside for dipping.

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

\*\* Cook chicken and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, as size may vary.



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