



Christmas Chicken Schnitzel

with roast potatoes and creamy cheese sauce

35 – 40 mins • Egg(s) not included

9



Chicken Breast



Hazelnuts



Breadcrumbs



Potatoes



Rosemary



Garlic



Creme Fraiche



Grated Italian Style Hard Cheese



Salad Leaves



Balsamic Glaze

Pantry Items: Egg, Salt, Flour, Pepper, Water



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Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, grater

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Hazelnuts	10 g	20 g
Breadcrumbs	1 pack	2 packs
Potatoes	600 g	1200 g
Rosemary	1 unit	2 units
Garlic	2 units	4 units
Crème Fraîche	65 g	110 g
Grated Italian Style Hard Cheese	1 unit	2 units
Salad Leaves	40 g	80 g
Balsamic Glaze	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	594.3 g	100 g
Energy (kJ/kcal)	3020.8 kJ/ 722 kcal	508.3 kJ/ 121.5 kcal
Fat (g)	21.7 g	3.7 g
Sat. Fat (g)	9.7 g	1.6 g
Carbohydrate (g)	80.3 g	13.5 g
Sugars (g)	8.2 g	1.4 g
Protein (g)	55.6 g	9.4 g
Salt (g)	3.2 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Roast the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm chunks (peeling optional).
- Pick the **rosemary leaves** and roughly chop (discard the stalks).
- Pop the **potatoes** onto a large (lined) baking tray. Toss with **half the rosemary, salt, pepper** and a drizzle of **oil**.
- Spread out in a single layer. When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn the tray halfway through.



Bake Until Golden

- Transfer the **chicken** to a lined baking tray.
- Bake on the middle shelf until cooked through, 8-10 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Discard the excess **oil** from the pan and give it a quick wipe (you'll be using it again).



Get Prepped

- Finely chop the **hazelnuts**.
- Surround the **chicken** with cling film or baking paper.
- Bash with the bottom of a pot until it's 1-2cm thick. Season with **salt** and **pepper**. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Beat one **egg** (per 2P) in a bowl.
- Mix **breadcrumbs, hazelnuts, remaining rosemary** and ½ tsp **salt** in another bowl.

TIP: Notice a stronger smell from your chicken? This is normal due to packaging used to keep it fresh.



Make the Sauce

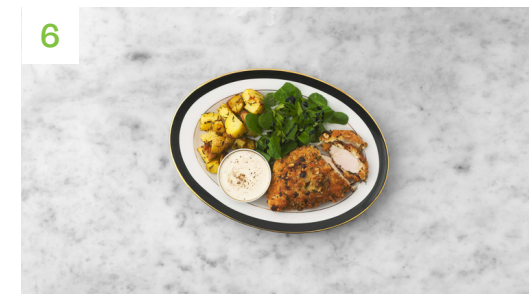
- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Return the now empty pan to medium heat with a drizzle of **oil**.
- Add the **garlic** and fry for 30 secs. Stir in ½ tbsp **flour** (per 2P), then add the **crème fraîche** and 50ml **water** (per 2P).
- Bring to the boil, lower the heat and add the **cheese**. Stir until the **cheese** is melted and the sauce starts to thicken, 1 min.
- Season to taste with **salt** and **pepper**. Remove the pan from the heat.



Time to Fry

- Dip the **chicken** into the **egg** and then the **breadcrumbs**, ensuring it's completely coated. Transfer to a clean plate.
- Place a large pan over high heat with enough **oil** to coat the bottom.
- Once hot, carefully lay the **chicken** into the pan and fry until golden-brown, 2-3 mins on each side. Adjust the heat if necessary.

TIP: You want the oil to be hot so the chicken fries properly—heat for 2-3 mins before adding the chicken.



Serve Up

- When everything's ready, reheat the sauce if needed.
- Share the **chicken schnitzels** between plates.
- Serve the **rosemary roast potatoes** and **salad leaves** alongside, with the creamy sauce in a small bowl.
- Finish the salad with a drizzle of **balsamic glaze**.

Enjoy!