



Parmesan-Crumbed Chicken

with Fries & Smokey Aioli

Grab your Meal Kit with this symbol



Potato



Broccoli



Carrot



Garlic



Chicken Breast



Sweet Mustard Spice Blend



Panko Breadcrumbs



Grated Parmesan Cheese



Smokey Aioli

 Hands-on: **25-35 mins**
Ready in: **30-40 mins**

 Eat Me Early

How can you improve on a classic chicken schnitzel? Add cheesy flavour right into the golden crumb coating! With colourful sides of fries and sautéed veggies, this dish ended up even better than we imagined!

Pantry items

Olive Oil, Plain Flour, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
broccoli	½ head	1 head
carrot	1	2
garlic	1 clove	2 cloves
chicken breast	1 packet	1 packet
plain flour*	1 tbs	2½ tbs
sweet mustard spice blend	1 sachet	1 sachet
salt*	¼ tsp	½ tsp
egg*	1	2
panko breadcrumbs	½ packet	1 packet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
smokey aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3119kJ (745Cal)	449kJ (107Cal)
Protein (g)	53.5g	7.7g
Fat, total (g)	34.5g	5g
- saturated (g)	7.7g	1.1g
Carbohydrate (g)	51.5g	7.4g
- sugars (g)	8.5g	1.2g
Sodium (mg)	1099mg	158mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries and place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.



Get prepped

While the fries are baking, cut the **broccoli** (see ingredients) into small florets and roughly chop the stalk. Cut the **carrot** into half-moons. Finely chop the **garlic**. Place the **chicken breast** between two sheets of baking paper and pound the **chicken** with a meat mallet or rolling pin until it is an even thickness, about 1cm thick.



Crumb the chicken

In a shallow bowl, combine the **plain flour**, **sweet mustard spice blend** and the **salt**, then season with **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, combine the **panko breadcrumbs** (see ingredients) and **grated Parmesan cheese**, then season. Dip the **chicken** into the **flour mixture**, followed by the **egg**, and finally into the **panko-Parmesan mixture**. Transfer to a plate.



Cook the veggies

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. When the oil is hot, cook the **broccoli** and **carrot**, tossing, until tender, **6-7 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Season, then transfer to a plate.



Cook the chicken

Return the pan to a medium-high heat with enough **olive oil** to coat the base of the pan. When the oil is hot, cook the crumbed **chicken** until golden and cooked through, **2-4 minutes** each side (cook in batches if your pan is getting crowded). Transfer to a plate lined with paper towel, then season to taste.

TIP: Add extra oil if needed so the chicken doesn't stick to the pan. Chicken is cooked through when it's no longer pink inside.



Serve up

Slice the Parmesan-crumbed chicken. Divide the chicken, fries and veggies between plates. Serve with the **smokey aioli**.

Enjoy!