



UCCOOK

Cornflake Chicken Tenders

with roasted sweet potato wedges

Hands-on Time: 50 minutes

Overall Time: 65 minutes

Fan Faves: Serves 3 & 4

Chef: Ella Nasser

Wine Pairing: Groote Post Winery | Groote Post Chenin Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	591kJ	4028kJ
Energy	141kcal	964kcal
Protein	6.9g	47g
Carbs	17g	117g
of which sugars	4g	27.3g
Fibre	1.3g	9.2g
Fat	4.6g	31.3g
of which saturated	0.5g	3.7g
Sodium	119mg	809mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Tree Nuts, Soy

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
750g	1kg	Sweet Potato <i>rinse & cut into wedges</i>
150g	200g	Corn
240g	320g	Baby Tomatoes <i>rinse & cut in half</i>
60g	80g	Salad Leaves <i>rinse & roughly shred</i>
30ml	40ml	Lemon Juice
90ml	125ml	Self-raising Flour
150g	200g	Cornflakes <i>crush</i>
450g	600g	Free-range Chicken Mini Fillets
150ml	200ml	Pesto Mayo <i>(120ml [160ml] Mayo & 30ml [40ml] Pesto Princess Basil Pesto)</i>
8g	10g	Fresh Parsley <i>rinse & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Egg/s
Paper Towel
Seasoning (salt & pepper)

1. SWEET WEDGES Preheat the oven to 200°C. Spread the sweet potato on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C for 20-25 minutes (shifting halfway).

2. CHARRED CORN SALAD Place a pan over medium heat with a drizzle of oil. When hot, fry the corn until charred, 3-4 minutes (shifting occasionally). Remove from the pan and place in a salad bowl. Add the baby tomatoes, the salad leaves, the lemon juice, a drizzle of olive oil, and seasoning to the bowl.

3. PREP THE BREADING Whisk 2 eggs in a shallow dish with a tsp of water. Prepare two more shallow dishes: one containing the flour (seasoned lightly) and the other containing the crushed cornflakes. Pat the chicken dry with paper towel. Coat the chicken strips in the flour first, then in the egg, and lastly in the crushed cornflakes. When passing through the cornflakes, press it into the meat so it sticks and coats evenly.

4. FRY THE TENDERS Return the pan to medium-high heat with enough oil to cover the base. When hot, add the crumbed tenders and fry until golden and cooked through, 2-3 minutes per side. You may need to do this step in batches. Drain on paper towel and season.

5. YUM YUM! Plate up the crunchy chicken tenders alongside the sweet potato. Side with the corn salad and the pesto mayo for dunking. Sprinkle over the chopped parsley. Voila, Chef!