



UCCOOK

Chicken Schnitty & Cheese Sauce

with mashed potato & fresh parsley

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Simple & Save: Serves 3 & 4

Chef: Alex Levett

Wine Pairing: Deetlefs Wine Estate | Deetlefs Stonecross
Chenin Blanc

Nutritional Info	Per 100g	Per Portion
Energy	448kJ	2945kJ
Energy	107kcal	704kcal
Protein	8.5g	55.8g
Carbs	13g	88g
of which sugars	2g	13.2g
Fibre	1.5g	9.9g
Fat	2.5g	16.5g
of which saturated	1.3g	8.3g
Sodium	191mg	1339mg

Allergens: Cow's Milk, Egg, Gluten, Wheat

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

600g	800g	Potato <i>peel & cut into bite-sized chunks</i>
3	4	Chicken Breasts
120ml	160ml	Cake Flour
240ml	320ml	Panko Breadcrumbs
240g	240g	Carrot <i>rinse, trim & peel into ribbons ¾ [1]</i>
60g	80g	Salad Leaves <i>rinse</i>
300ml	400ml	Low Fat UHT Milk
75g	100g	Grated Cheddar Cheese
8g	10g	Fresh Parsley <i>rinse & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Egg/s
Butter
Cling Wrap
Paper Towel
Milk (optional)
Seasoning (salt & pepper)
Rolling Pin

1. MAKE THE MASH Place the potato pieces in a pot of salted water. Bring to a boil and cook until soft, 20-25 minutes. Drain and return to the pot. Add a knob of butter (optional) and a splash of water or milk (optional). Mash with a potato masher or a fork, season, and cover.

2. CHICKEN PREP Pat the chicken dry with paper towel and place on a chopping board. Use a sharp knife to slice into one side of the chicken, starting at the thicker side and ending at the thinner point (be careful not to cut all the way through). Open up the chicken so that it resembles a butterfly. Cover with cling wrap and pummel with a rolling pin to create an even thickness.

3. OH CRUMBS! Whisk 2 eggs in a shallow dish with a tsp of water. Prepare two more shallow dishes: one containing $\frac{3}{4}$ of the flour (seasoned lightly) and the other containing the breadcrumbs. Coat the butterflied chicken in the flour first, then in the egg, and lastly in the breadcrumbs. When passing through the crumb, press it into the meat so it coats evenly. Repeat this step with each breast. Set aside.

4. SIDE SALAD In a salad bowl, combine the carrot and salad leaves with a drizzle of olive oil and seasoning. Set aside.

5. CHEESY SAUCE Place a small pot over medium heat with 30g [40g] of butter. Once melted, vigorously mix in the remaining flour to form a roux. Cook out the flour, 1-2 minutes (stirring constantly). Slowly whisk in the milk. Once the milk is incorporated, add the grated cheese and stir until melted. Season and remove from the heat. Add a splash of water or milk (optional) if the sauce is too thick.

6. CRISPY SCHNITTY Place a pan on medium-high heat with enough oil to cover the base. When hot, fry the schnitzels until golden and cooked through, 2-3 minutes per side. You may need to do this step in batches. Remove from the pan, drain on paper towel, and season.

7. ALL DONE! Plate up the mashed potato and side with the crispy schnitty. Drizzle over the creamy cheese sauce and serve the salad on the side. Garnish with the parsley. Delicious!

Chef's Tip A roux is a paste of butter and flour and is used to thicken sauces. Cooking it out for 1-2 minutes ensures it doesn't have a raw floury taste! If your mash and cheese sauce cool down before serving, place back on a low heat and reheat until warm.