



UCCOOK

Hot Honey Chicken Tenders

with potato wedges & a hot honey sauce

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Fan Faves: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Strandveld | Syrah

Nutritional Info	Per 100g	Per Portion
Energy	696kJ	4580kJ
Energy	166kcal	1095kcal
Protein	7.7g	50.9g
Carbs	22g	142g
of which sugars	6.8g	44.5g
Fibre	1.7g	11.5g
Fat	5.5g	36g
of which saturated	0.7g	4.7g
Sodium	116mg	764mg

Allergens: Sulphites, Egg, Gluten, Wheat, Soya, Allium

Spice Level: Hot

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
105ml	145ml	Sweet Vinegar <i>(90ml [125ml] Honey & 15ml [20ml] Apple Cider Vinegar)</i>
30ml	40ml	Smoked Paprika
2	2	Spring Onions <i>rinse, trim & finely chop</i>
150ml	200ml	Hellmann's Tangy Mayonnaise
150g	200g	Cornflakes <i>lightly crush</i>
125ml	160ml	Cake Flour
600g	800g	Potato <i>rinse & cut into wedges</i>
450g	600g	Free-range Chicken Mini Fillets
6	8	Banhoeck Chilli Oil Sachets
300g	400g	Cabbage <i>rinse & thinly slice</i>
30g	40g	Sunflower Seeds

From Your Kitchen

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

1. PAPRIKA POTATO WEDGES Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil, ½ the smoked paprika, and seasoning. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 30-35 minutes (shifting halfway).

2. SUNNY SEEDS Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

3. CREAMY COLESLAW In a bowl, toss together the cabbage, ½ the toasted seeds, the mayo, ½ the spring onion, and seasoning. Set aside.

4. CORNFLAKE-CRUST CHICKEN Pat the chicken dry with paper towel. Whisk 2 eggs in a shallow dish with 2 tsp of water. Prepare two more shallow dishes: one containing ⅔ (about 80ml [100ml]) of the flour (seasoned lightly) and the other containing the cornflakes. Coat the chicken in the flour first, then in the egg, and, lastly, in the cornflakes. When passing through the cornflakes, press it into the meat so it sticks and coats evenly.

5. THE CRUNCH FACTOR Return the pan to medium heat with enough oil to cover the base. When hot, fry the crumbed chicken until browned, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season. You may need to do this step in batches.

6. SWEET-HOT OIL Return the pan to medium-high heat. Add the sweet vinegar, the remaining smoked paprika, and the chilli oil (to taste). Simmer until thickening, 3-4 minutes. Loosen with 3 [4] tbsp of water. Remove from the heat and set aside. Keep in the pan to reheat before serving.

7. A MEMORABLE MEAL Serve up the crispy cornflake tenders and drizzle with the hot honey sauce. Plate the golden potatoes and the creamy slaw alongside. Garnish with the remaining toasted seeds and the spring onion.