



UCCOOK

Classic Chicken Sandwich

with golden baby potato wedges

Hands-on Time: 35 minutes

Overall Time: 55 minutes

Simple & Save: Serves 3 & 4

Chef: Jade Summers

Wine Pairing: Waterkloof | Beeskamp Chenin Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	632kJ	4139kJ
Energy	151kcal	990kcal
Protein	7.4g	48.7g
Carbs	15g	100g
of which sugars	3.7g	24.5g
Fibre	1.3g	8.5g
Fat	6.5g	42.4g
of which saturated	0.6g	3.8g
Sodium	209mg	1367mg

Allergens: Sulphites, Gluten, Wheat, Cow's Milk, Soya, Allium

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

600g	800g	Baby Potatoes <i>rinse & cut into wedges</i>
3	4	Ciabatta Rolls
450g	600g	Free-range Chicken Mini Fillets
15ml	20ml	NOMU Roast Rub
60g	80g	Green Leaves <i>rinse</i>
3	4	Tomatoes <i>rinse & slice into rounds</i>
240ml	320ml	Sweet Chilli Mayo <i>(195ml [260ml] Mayo & 45ml [60ml] Thai Sweet Chilli Sauce)</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water
Paper Towel
Butter

1. BABY POTATOES Preheat the oven to 200°C. Spread the baby potatoes 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 until crispy, 25-30 minutes (shifting halfway).

2. BUTTERY BUN Halve the buns, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes. Remove from the pan and set aside.

3. NOMU-SPICED CHICKEN Return the pan to medium heat with a drizzle of oil. Pat the chicken dry with paper towel. Fry the chicken until golden and cooked through, 1-2 minutes per side. In the final 30-60 seconds, baste with a knob of butter and the NOMU rub. You may need to do this step in batches. Remove from the pan, season, and set aside.

4. CLASSIC FOR A REASON, CHEF! Place the buns, cut-side up, on a plate. Top with the green leaves, the tomato, and the chicken. Dollop over ½ the sweet chilli mayo, and serve alongside the roasted potato wedges. Serve the remaining sweet chilli mayo on the side for dunking.