



UCCOOK

Classic Chicken Sandwich

with golden baby potato wedges

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Simple & Save: Serves 1 & 2

Chef: Jade Summers

Wine Pairing: Paul Cluver | Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	617kJ	4159kJ
Energy	147kcal	995kcal
Protein	7.3g	49g
Carbs	24g	165g
of which sugars	3.7g	25g
Fibre	1.3g	8.5g
Fat	6.3g	42.4g
of which saturated	0.6g	3.8g
Sodium	212mg	1429mg

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

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Baby Potatoes <i>rinse & cut into wedges</i>
1	2	Ciabatta Roll/s
150g	300g	Free-range Chicken Mini Fillets
5ml	10ml	NOMU Roast Rub
20g	40g	Green Leaves <i>rinse</i>
1	1	Tomato <i>rinse & slice into rounds</i>
20g	40g	Gherkins <i>drain & roughly slice</i>
80ml	160ml	Sweet Chilli Mayo <i>(65ml [130ml] Mayo & 15ml [30ml] 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, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. BUTTERY BUN Halve the bun/s, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the bun/s, cut-side down, until golden, 1-2 minutes.

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. Remove from the pan, season, and set aside.

4. CLASSIC FOR A REASON, CHEF! Place the bun/s, cut-side up, on a plate. Top with the green leaves, the tomato, the gherkin, 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.