



# UCCOOK

## Cheesy Panko-crumbed Chicken

with fresh green leaves & a rustic mash

One of my grandma's favourite recipes, it's a part of my childhood! Crispy chicken and leeks are doused in a silky smooth cheese sauce and sided with perfect mashed potatoes and fresh green leaves. Why do grandmas always have the best recipes?

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**Hands-on Time:** 25 minutes

**Overall Time:** 55 minutes

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**Serves:** 3 People

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**Chef:** Thea Richter

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 Fan Faves

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 Paserene | Bright Chardonnay

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## Ingredients & Prep

300g	Leeks <i>trimmed at the base &amp; halved lengthways</i>
3	Free-range Chicken Breasts
750g	Potato Chunks <i>cut into bite-sized chunks</i>
150ml	Panko Breadcrumbs
30ml	Cake Flour
250ml	Fresh Milk
150g	Grated Mozzarella & Cheddar Cheese Mix
60g	Green Leaves <i>rinsed</i>
60g	Radish <i>rinsed &amp; finely sliced into rounds</i>
2	Lemons <i>1½ cut into wedges</i>
12g	Fresh Parsley <i>rinsed, picked &amp; roughly chopped</i>

## From Your Kitchen

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

**1. LET'S GET GOING!** Preheat the oven to 200°C. Rinse the halved leeks thoroughly and cut into 2-3cm chunks. Pat the chicken dry with paper towel. Place the chicken breasts and the leek chunks on a roasting tray. Coat in oil, and season. Roast in the hot oven for 15-20 minutes or until cooked through and becoming crispy.

**2. BUBBLING AWAY** Place a pot of cold salted water over a high heat. Add the potatoes and bring to the boil. Once boiling, reduce the heat and simmer for 20-25 minutes until soft. Drain on completion, and mash with a potato masher or fork until smooth. Then, stir through a splash of milk or water and a knob of butter. Season to taste.

**3. I SEE A LEEK** When the chicken and leeks have 5 minutes remaining, remove the tray from the oven. Sprinkle over the breadcrumbs. Return to the oven and roast for the remaining time until the crumbs have browned.

**4. CHEESE HEAVEN** Place a small pot over a medium heat with 30g of butter. Once melted, vigorously mix in the flour to form the roux. Cook out for 1-2 minutes, stirring constantly. Slowly whisk in the milk. Once the milk is incorporated, add the grated cheese and stir until melted. Season to taste and remove from the heat. Toss the green leaves and the sliced radish with a drizzle of olive oil, a squeeze of lemon juice and some seasoning.

**5. DIVINE, CHEF!** Plate up a heaping helping of the crispy chicken and leeks. Pour over the luxurious cheese sauce. Sprinkle over the chopped parsley and side with the dressed green leaves and the rustic mash. Squeeze over some lemon juice and side with any remaining wedges. Comfort food at it's finest!



## Chef's Tip

If you have an air fryer, why not use it to cook the chicken & leeks? Coat in oil, season, and pop in the air fryer at 200°C. Cook for 10-12 minutes or until cooked through and crispy.

## Nutritional Information

Per 100g

Energy	473kj
Energy	113kcal
Protein	6.9g
Carbs	15g
of which sugars	2g
Fibre	1.6g
Fat	3g
of which saturated	0.9g
Sodium	86mg

## Allergens

Gluten, Dairy, Allium, Wheat

Cook  
within 3  
Days