



Cooking Made Easy

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## Chicken Milanese with Roasted New Potatoes and Chives

We tried sending out eggs once and it caused our operations guru Luke a whole world of scrambled trouble! When Luke saw Milanese on the menu his little face dropped at the thought of an egg wash for the breadcrumbs, but Patrick turned his frown upside down by using sour cream! If you've got ideas for future egg padding let us know!



40 min



New Potatoes



Chicken Breast



Sour Cream



Garlic Salt



Lemon



Panko Breadcrumbs



Chives



Steve's Leaves

Ingredients

	2P	4P
New Potatoes, halved	2 cups	4 cups
Chicken Breast	2	4
Sour Cream 1	3 tbsp	5 tbsp
Garlic Salt	½ tsp	1 tsp
Lemon	½	1
Panko Breadcrumbs 2	½ cup	1 cup
Chives, snipped ⊕	½ bunch	1 bunch
Steve's Leaves	1 bag	2 bags

- ⊕ May feature in another recipe
- \* Good to have at home

Allergens

1) Milk | 2) Gluten

Nutrition per serving: Calories: 751 kcal | Protein: 50 g | Carbs: 45 g | Fat: 21 g | Saturated Fat: 9 g



1 Pre-heat the oven to 200 degrees. Wash the new potatoes and drain them before chopping in half lengthways. Coat in 2 tbsp olive oil and sprinkle over ½ tsp of salt and a few good grinds of black pepper. Cook on the top shelf of the oven for around 25 mins or until soft enough to eat.

medium-high heat in a non-stick pan. Carefully place the chicken breasts in the pan.



2 Sandwich the chicken breasts between two pieces of cling film (if you have some). Bash the chicken with a rolling pin until it is ½cm thick all over. *Tip: If you don't have a rolling pin you can improvise with a heavy saucepan/cricket bat etc.*

6 Cook the chicken breast for around 4 mins on each side. Once cooked, the breadcrumbs should be golden. *Tip: Once you place the chicken in the pan, resist the temptation to move it around.*  
*Tip: If you need to do them in batches you can always put them in the oven to keep warm.*



3 Pour 2 tbsp of sour cream into a bowl and mix in ½ tsp of garlic salt and some pepper. Zest/grate the zest of half the lemon into the sour cream and mix well. Pour the breadcrumbs into another bowl by themselves. Thoroughly coat each flattened chicken breast in the sour cream mix.

7 Make a dressing with 1 tbsp of sour cream, 2 tsp of lemon juice and 1 tbsp of olive oil. Snip a tbsp of chives into the dressing as well. Mix really thoroughly with ¼ tsp of salt and a few grinds of black pepper.



4 Put each chicken breasts into the bowl of breadcrumbs and thoroughly coat them. *Tip: Push the breadcrumbs onto the chicken with a little pressure.*

8 Gently toss the Steve's leaves salad in a bit of the dressing (adjust according to taste but don't drown the salad!). Snip a few tbsp of fresh chives over the potatoes and serve everything straight away. Delish!

5 Heat 1 tbsp of olive oil on