



BBQ Chicken Schnitzel & Ranch Slaw

with Loaded Bacon Sweet Potato Wedges & Corn

PUB BISTRO

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Grab your Meal Kit with this symbol



Sweet Potato



Corn



Aussie Spice Blend



Parmesan Cheese



Diced Bacon



Chicken Breast



Panko Breadcrumbs



Slaw Mix



Ranch Dressing



BBQ Sauce



Mild Chipotle Sauce



Burger Sauce



Parsley

Prep in: 25-35 mins
Ready in: 35-45 mins

Eat Me Early

We've jazzed up the classic chicken schnitzel with all the moreish sides and of course, all the mandatory sauces. Don't forget the parsley garnish for an extra pop of colour and a burst of fresh flavour.

Pantry items

Olive Oil, Plain Flour, Egg

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
corn	1 cob	2 cobs
Aussie spice blend	1 medium sachet	1 large sachet
Parmesan cheese	1 medium packet	1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
chicken breast	1 small packet	2 small packets OR 1 large packet
plain flour*	1 tbs	2 tbs
egg*	1	2
panko breadcrumbs	1 medium packet	2 medium packets
slaw mix	1 small bag	1 large bag
ranch dressing	1 packet	2 packets
BBQ sauce	½ packet	1 packet
mild chipotle sauce	1 packet	2 packets
burger sauce	1 medium packet	1 large packet
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3622kJ (866Cal)	526kJ (126Cal)
Protein (g)	60.4g	8.8g
Fat, total (g)	35.5g	5.2g
- saturated (g)	8.9g	1.3g
Carbohydrate (g)	73.1g	10.6g
- sugars (g)	27.2g	3.9g
Sodium (mg)	2006mg	291mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the wedges & the corn

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **sweet potato** into wedges. Halve **corn cobs**.
- Place **wedges** and **corn** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **Aussie spice blend** and season with **salt**. Toss to coat. Roast until tender, **20-25 minutes**.
- Remove tray from oven, then sprinkle wedges with **Parmesan cheese**. Bake until cheese is golden, a further **5 minutes**.

Little cooks: Take the lead by sprinkling the cheese over the wedges. Be careful, it's hot!



Cook the chicken

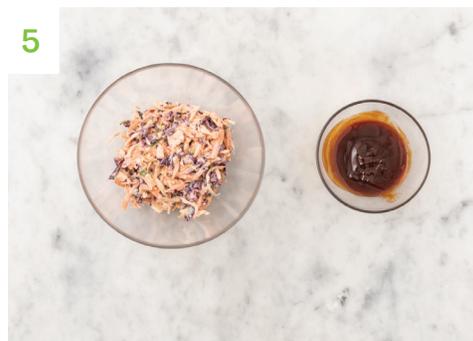
- Wipe out frying pan and return to medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, cook crumbed **chicken**, in batches, until golden and cooked through (when no longer pink inside), **2-4 minutes** each side. Transfer to a paper towel-lined plate.

TIP: Add extra oil if needed so the schnitzel doesn't stick to the pan.



Get prepped

- While the wedges and corn are baking, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **diced bacon**, breaking up with a spoon, until golden, **4-5 minutes**. Transfer to a bowl.



Bring it all together

- In a large bowl, combine **slaw mix** and **ranch dressing**.
- In a small bowl, combine **BBQ sauce** (see ingredients) and **mild chipotle sauce**.



Crumb the chicken

- Meanwhile, place **chicken breast** between two sheets of baking paper. Pound **chicken** with a meat mallet or rolling pin until an even thickness, about 1cm.
- In a shallow bowl, combine the **plain flour** and a pinch of **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place **panko breadcrumbs**.
- Dip **chicken** into **flour mixture** to coat, then into **egg** and finally in **panko breadcrumbs**. Set aside on a plate.



Serve up

- Slice chicken schnitzel.
- Divide schnitzel, sweet potato wedges, corn and ranch slaw between plates.
- Load wedges up with bacon and **burger sauce**. Sprinkle with torn **parsley**.
- Drizzle BBQ sauce over schnitzel to serve. Enjoy!

Little cooks: Take the lead by drizzling over the sauce and sprinkling the parsley!

We're here to help!

Scan here if you have any questions or concerns



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