



# MARLEY SPOON



## Chicken Kiev

with Cucumber and Radish Salad

 30-40min  2 Portions

We Aussies love a chicken Kiev and it's often on the favourite dinners list. While the dish originated in Russia, we've embraced it here in Oz and this time we've served it up with a creamy radish and cucumber salad and lemon wedges for a zingy touch, enjoy!



## What we send

- Greek-style yoghurt <sup>7</sup>
- radish
- smoked paprika
- 1 garlic clove, dill, parsley
- Lebanese cucumber
- panko breadcrumbs <sup>1</sup>
- parmesan <sup>7</sup>
- free-range chicken breast fillets
- lemon

## What you'll require

- butter <sup>7</sup>
- egg <sup>3</sup>
- olive oil
- plain flour <sup>1</sup>
- salt and pepper

## Utensils

- baking paper
- grater
- large frypan
- oven tray
- toothpicks
- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 710.0kcal, Fat 41.3g, Proteins 49.2g, Carbs 32.3g



### 1. Make garlic butter

Preheat oven to 200C. Finely chop **garlic**. Pick **parsley** leaves (discard stems). Put aside half of the leaves for garnish and finely chop remaining half. Zest and juice half the **lemon** (you will need 1 tbs juice) and cut remaining half into wedges. Place garlic, zest, chopped parsley and 50g softened **butter** in a bowl and mash with a fork until combined.



### 4. Cook kiev

Heat 2 tbs **oil** in a large frypan over medium-high heat. Cook the **kiev**s for 3 mins each side or until golden. Place kiev on a lined oven tray and bake in oven for 15 mins or until cooked through.



### 2. Prepare chicken

Cut a deep pocket into the thick end of each **chicken** breast fillet, taking care not to cut all the way through. Using a small spoon, evenly stuff each chicken breast with garlic butter and secure filling with 1-2 toothpicks.



### 5. Prepare salad

Meanwhile, thinly slice the **cucumber** and **radish** into rounds. Pick the **dill** fronds (discard stems).



### 3. Make crumb mixture

Finely grate half the **parmesan** (save remaining for another use) and combine with **breadcrumbs** in a shallow dish. Mix 2 tbs **plain flour** and **smoked paprika** to your taste on a plate. Whisk 1 **egg** in another shallow dish. Dip each **chicken breast fillet** into the **flour mixture** to coat, then dip into **egg** and finally coat with **breadcrumb mixture**.



### 6. Assemble salad

Combine the **cucumber**, **radish**, **dill**, 1 tbs **lemon juice** and **yoghurt** in a large bowl. Season with **sea salt and pepper**. Serve **salad** with **chicken kiev**s and garnish with remaining **parsley** and **lemon wedges**.