Cheat's Chicken Schnitzel
with Cabbage Slaw

For a schnit shortcut, coat chicken in aioli, dip in light panko crumbs and black sesame seeds, then sizzle until golden. Served with slaw jazzed with a vinegar dressing, it's pub grub in the comfort of home.

🕑 20-30 minutes 🍴 2 Servings
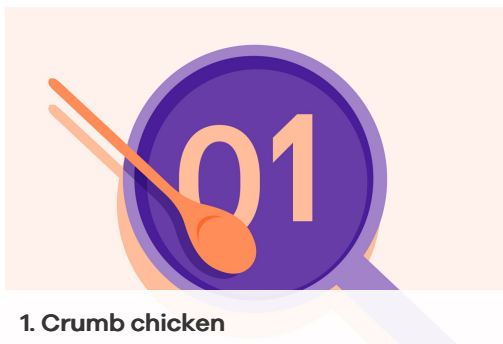
1. Crumb chicken

Combine the **breadcrumbs** and **half the sesame seeds** (see cooking tip) in a shallow dish and season with **salt and pepper**. Put the **chicken** on a board and carefully cut horizontally through the middle. Using a spoon, coat the chicken all over with the **mayonnaise**, then dip in the **breadcrumb mixture**.
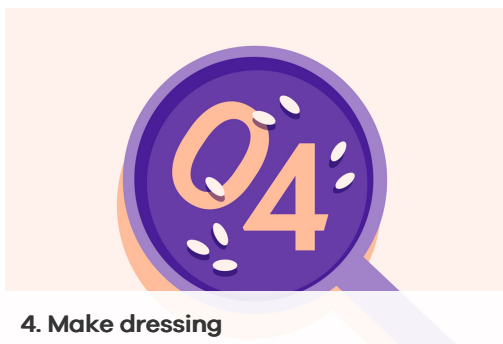
2. Prep vegetables

Peel the **carrot**, then coarsely grate. Finely shred the **cabbage**. Combine the carrot and cabbage in a large bowl.

3. Cook schnitzel

Heat **1 tbs olive oil** in a medium frypan over medium-high heat. Cook the **crumbed chicken** for 3-4 mins each side until golden, crispy and cooked through. Drain on paper towel.

4. Make dressing

Meanwhile, combine **2 tbs white wine vinegar** and **2 tbs olive oil** in a small bowl and season with **salt and pepper**.

5. Serve up

Pour the **dressing** over the **cabbage mixture** and toss well to combine. Slice the **chicken schnitzel**. Divide the schnitzel and **slaw** among plates to serve.

6. Kitchen hack

To help tenderise the chicken and make slightly thinner, cut into fillets, then bash with a meat mallet or rolling pin.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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Packed in Australia from at least 85% Australian ingredients