

# Nan's Chicken & Radish Slaw

with Cheesy Crushed Lemon Potatoes

Grab your Meal Kit with this symbol



Potato



Garlic



Lemon



Baby Spinach Leaves



Chicken-Style Stock Powder



Grated Parmesan Cheese



Chicken Breast Strips



Nan's Special Seasoning



Radish



Slaw Mix



Mayonnaise

Hands-on: 15-25 mins  
Ready in: 25-35 mins

Eat Me Early

Nan's special seasoning has done it again! We've teamed tonight's flavour-packed chicken breast strips with all the essentials: lemony crushed potatoes, super crunchy slaw and of course, a creamy mayo.

### Pantry items

Olive Oil, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Medium saucepan with a lid · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic	2 cloves	4 cloves
lemon	½	1
baby spinach leaves	1 bag (30g)	1 bag (60g)
butter*	20g	40g
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
chicken breast strips	1 packet	1 packet
Nan's special seasoning	1 sachet	1 sachet
radish	2	3
slaw mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 packet (80g)	2 packets (160g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3009kJ (719Cal)	513kJ (123Cal)
Protein (g)	41.7g	7.1g
Fat, total (g)	43.8g	7.5g
- saturated (g)	13.7g	2.3g
Carbohydrate (g)	43.5g	7.4g
- sugars (g)	17g	2.9g
Sodium (mg)	1533mg	262mg

The quantities provided above are averages only.

## Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit [hellofresh.co.nz/contact](https://hellofresh.co.nz/contact)

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## Get prepped

- Bring a medium saucepan of lightly salted water to the boil.
- Cut **potato** into bite-sized chunks. Finely chop **garlic**. Zest **lemon** to get a pinch, then slice into wedges. Roughly chop **baby spinach leaves**.



## Flavour the chicken

- Meanwhile, combine **Nan's special seasoning**, remaining **garlic** and a drizzle of **olive oil** in a medium bowl. Add **chicken breast strips**, season and toss to coat.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. When oil is hot, cook **chicken** in batches until browned and cooked through, **3-4 minutes** each side.

**TIP:** Don't worry if your chicken gets a little charred during cooking, it adds to the flavour!



## Make the crushed potatoes

- Cook **potato** in boiling water until easily pierced with a fork, **12-15 minutes**. Drain.
- Return saucepan to a medium-high heat with the **butter**. Cook 1/2 the **garlic**, stirring, until fragrant, **1 minute**. Add a generous squeeze of **lemon juice**, the **lemon zest**, **chicken-style stock powder** and a dash of **water** and bring to boil. Remove from heat, then add cooked **potato** and toss to coat.
- Stir through **grated Parmesan cheese** and lightly crush **potato** with a fork. Cover to keep warm.



## Serve up

- While chicken is cooking, thinly slice **radish**.
- In a large bowl, combine **slaw mix**, radish, baby spinach and 1/2 the **mayonnaise**. Season.
- Divide Nan's chicken, radish slaw and cheesy crushed lemon potatoes between plates.
- Spoon any resting juices over chicken. Serve with any remaining lemon wedges and mayo.

Enjoy!