



**HELLO
FRESH**

Chicken Schnitzel Bites

Sharing Dish | with a Garlic and Chive Gravy Dip

Preparation time : 45 min.



Mayonnaise



Breadcrumbs



Roasted Spice
and Herb Blend



British Chicken
Breasts



Garlic Clove



Chicken Stock
Paste



Chives



Oil for the
Breadcrumbs



Butter



Plain Flour for
the Gravy



Water for the
Gravy



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-GB/recipes/chicken-schnitzel-bites-159>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Baking Tray, Medium Saucepan, Grater, Bowl

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Mayonnaise (grams)	32	32	32
Breadcrumbs (grams)	50	50	50
Roasted Spice and Herb Blend (sachet(s))	1	1	1
British Chicken Breasts (unit(s))	2	2	2
Garlic Clove (unit(s))	2	2	2
Chicken Stock Paste (grams)	10	10	10
Chives (bunch(es))	1	1	1
Oil for the Breadcrumbs (tbsp)	2	2	2
Butter (grams)	15	15	15
Plain Flour for the Gravy (tbsp)	1	1	1
Water for the Gravy (milliliter(s))	200	200	200

Add yourself

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kJ)	2158 kJ
Energy (kcal)	516 kcal
Fat	25.6 g
of which saturates	6.1 g
Carbohydrate	28.1 g
of which sugars	1.2 g
Dietary Fibre	1.9 g
Protein	40.9 g
Salt	2.17 g

Allergens

Egg, Mustard, Wheat, Cereals containing gluten

Always check the product labels for allergen information.



Crumb the Chicken

- a) Preheat your oven to 220°C/200°C fan/gas mark 7. Pop the mayo into a medium bowl.
- b) In a separate medium bowl, combine the breadcrumbs, roasted spice and herb blend and the oil for the breadcrumbs (see pantry for amount).
- c) Cut each chicken breast into 3cm chunks. IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging. TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging we use to keep it fresh.



Bread and Bake

- a) Season the chicken with salt and pepper, then add to the bowl of mayo and mix to coat well.
- b) Dip the chicken pieces into the breadcrumbs, ensuring they're completely coated, then transfer to a baking tray.
- c) Bake on the top shelf of the oven until slightly golden and cooked through, 20-25 mins. IMPORTANT: The chicken is cooked when no longer pink in the middle.



Make the Gravy

- a) Meanwhile, peel and grate the garlic (or use a garlic press).
- b) Pop a medium saucepan on medium-high heat, add the butter (see pantry for amount) and melt it gently. Once melted, add the garlic and fry until fragrant, 1 min. Stir in the flour for the gravy (see pantry for amount). Continue to stir until combined - you've made a roux! Cook, stirring, until the roux is a medium brown colour, 2-3 mins.
- c) Gradually stir in the water for the gravy (see pantry for amount), then stir in the chicken stock paste and bring to the boil, stirring out any lumps that form.
- d) Lower the heat and simmer, stirring occasionally, until the gravy has thickened to your liking, 10-12 mins.



Finish and Serve

- a) While the gravy simmers, finely chop the chives (use scissors if easier).
- b) Once the chicken is cooked, transfer to a sharing dish and sprinkle over half of the chopped chives.
- c) Add the remaining chives to the gravy and stir through. Reheat if necessary.
- d) Pour the gravy into a small bowl to dip your chicken schnitzel bites into. Enjoy!

Enjoy your meal!