



## Crispy Chicken Tenders and Dessert

with Tangy Potato & Green Bean Salad



20-30min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the mini New York cheesecakes after your meal!

## What we send

- 2 Yukon gold potatoes
- ½ lb green beans
- ¼ oz fresh dill
- 1½ oz dill pickle slices
- 10 oz pkg chicken breast strips
- 2 oz panko <sup>1</sup>
- 1 oz mayonnaise <sup>3,6</sup>
- 2 pkts Dijon mustard <sup>17</sup>
- 2 (4 oz) mini New York cheesecakes <sup>1,3,6,7</sup>

## What you need

- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil
- all-purpose flour <sup>1</sup>
- large egg <sup>3</sup>

## Tools

- medium saucepan
- colander
- meat mallet
- medium heavy skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1140kcal, Fat 69g, Carbs 87g, Protein 48g



### 1. Cook potatoes & beans

Scrub **potatoes**, then slice into ½-inch thick rounds. Trim stem ends from **green beans**, then snap in half. Place potatoes and **2 teaspoons salt** in a medium saucepan with enough water to cover by ½ inch. Cover; bring to a boil over high heat. Uncover, and cook until just tender, 4 minutes. Add beans to saucepan; cook until crisp-tender, 3-4 minutes. Drain well.



### 4. Bread chicken

Beat **1 large egg** and **1 tablespoon water** in a shallow bowl. Add **panko** to a large resealable plastic bag, then season with **a pinch each salt and pepper**. Dip **chicken** in egg, letting excess egg drip back into the bowl. Transfer chicken to bag with panko and shake to coat, pressing with your fingers to help the coating adhere.



### 2. Make potato salad

Pick **dill fronds** from stems, discarding stems; finely chop 1 tablespoon dill fronds, leaving remaining whole. Coarsely chop **pickles**. In a large bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, **¼ teaspoon salt**, and **a few grinds pepper**. Transfer **potatoes, green beans, chopped dill fronds**, and **chopped pickles** to bowl with **dressing**, tossing to coat.



### 5. Pan-fry chicken

Heat **¼ inch oil** in a medium, heavy skillet (preferably cast-iron) over medium-high until shimmering. Working in batches if necessary, add **chicken** and cook, turning occasionally, until golden and crisp, 2-3 minutes per side (reduce heat if chicken is browning too quickly). Transfer to a paper towel-lined plate, and sprinkle with **salt**.



### 3. Prep chicken

Pat **chicken** dry, and sprinkle chicken all over with **a pinch each salt, pepper, and flour**.



### 6. Make sauce & serve

In a small bowl, combine **all of the mayonnaise and mustard**. Whisk in water, 1 teaspoon at a time, until sauce is a good consistency for dipping. Serve **chicken** with **mustard sauce** and **potato salad** alongside. Sprinkle with **whole dill fronds**. Enjoy!