



Baked Chicken Schnitzel

with Potatoes, Onions & Asparagus



30-40min



2 Servings

We feel pretty confident that this is the easiest schnitzel you'll ever meet thanks to ready to heat chicken cutlets. A colorful array of potatoes, onion, and asparagus bake until crisp-tender to serve alongside the crispy cutlets dolloped with a creamy mustard sauce. This no fuss dinner just made your week a bit tastier and easier!

What we send

- 2 red potatoes
- 1 red onion
- ½ lb asparagus
- ¼ oz smoked paprika
- ½ lb pkg ready to heat chicken cutlets ^{1,3,7}
- 2 (1 oz) sour cream ⁷
- 1 oz whole-grain mustard ¹⁷

What you need

- kosher salt & ground pepper
- neutral oil
- nonstick cooking spray

Tools

- 2 rimmed baking sheets

Allergens

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

Nutrition per serving

Calories 660kcal, Fat 35g, Carbs 60g, Protein 25g



1. Prep veggies

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**, then cut into ¾-inch pieces. Halve **onion**, then cut into ½-inch wedges. Trim woody ends from **asparagus**, then cut into 2-inch pieces.



2. Roast veggies

On a rimmed baking sheet, toss **potatoes and onions** with **1 teaspoon paprika** and **2 tablespoons oil**. Season with **salt and pepper**. Roast on lower oven rack until lightly browned on bottom, 15-20 minutes.

Add **asparagus** to sheet, stirring into potatoes and onions. Continue roasting on lower rack until potatoes are browned and tender and asparagus is crisp-tender, 8-10 minutes more.



3. Heat chicken

Meanwhile, spray **chicken** on both sides with nonstick cooking spray; place on a second rimmed baking sheet. Bake on upper oven rack until crisp and warmed through, flipping halfway through, 10-12 minutes total. Remove from oven and sprinkle with **salt**.



4. Make sauce & serve

While **chicken and veggies** roast, stir together **sour cream** and **mustard** in a small bowl. Season to taste with **salt** and **pepper**.

Serve **roasted veggies** alongside **chicken schnitzel** with **mustard cream sauce**.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!