

DINNERLY



Kid Approved: Cheesy Chicken Schnitzel Wraps

with Crunchy Cabbage Slaw



25 minutes



2 Servings

Keep the kids happy – and the adults too! Simply choose our 'kid-approved' recipes filled with crowd-pleasing flavours and ingredients, then watch the whole family tuck in. You can thank us later!

- 200g cabbage
- 1 carrot
- 50g cheddar ³
- chicken breast fillet
- 40g panko breadcrumbs ^{2,5}
- 6 flour tortillas ^{2,5}
- 50g aioli mayonnaise ¹

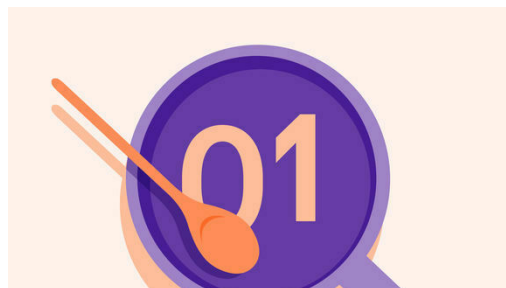
- 1 egg ¹
- 2 tsp plain flour ^{2,5}
- 60ml (¼ cup) olive oil
- 2 tsp red wine vinegar ⁴

- mandoline (optional)
- julienne peeler (optional)
- box grater
- medium frypan
- paper towel
- microwave (optional)

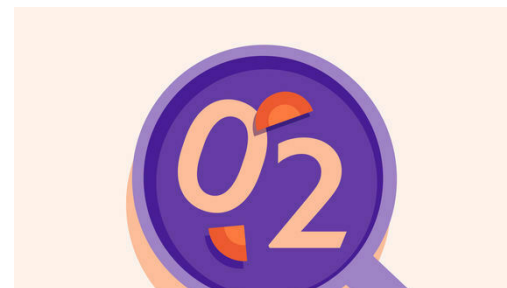
ALLERGENS

Egg (1), Gluten (2), Milk (3), Sulphites (4), Wheat (5). May contain traces of other allergens.

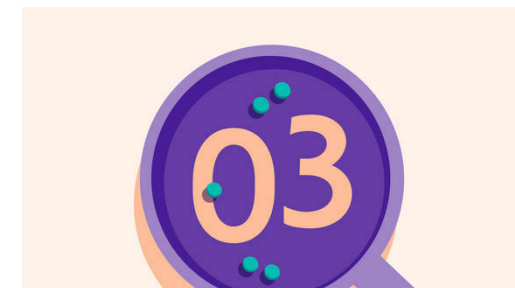
Energy 900kcal, Fat 47.0g, Carbs 61.3g,
Protein 54.3g



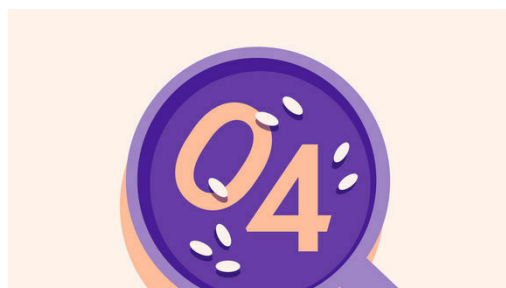
Thinly slice the **cabbage** with a sharp knife or mandoline. Shred the **carrot** using a julienne peeler or coarsely grate with a box grater. Coarsely grate the **cheese**. Put the **chicken** flat on a board, put your hand on top and halve horizontally into fillets. Season with **salt and pepper**.



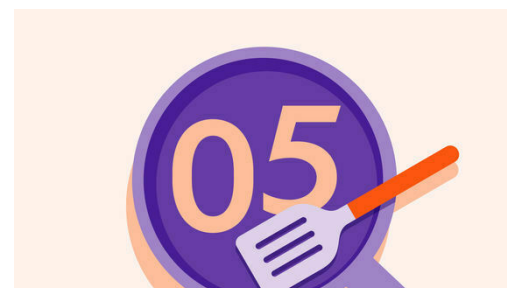
Whisk **1 egg** in a shallow bowl. Put the **breadcrumbs** and **2 tsp plain flour** in separate shallow bowls. Dust the **chicken** in the flour, shake off the excess, then dip in the egg and coat in the breadcrumbs.



Heat **2 tbs olive oil** in a medium frypan over medium heat. Cook the **schnitzels** for 2-3 mins each side until golden and cooked through. Remove from the pan and drain on paper towel.



Put **1 tbs olive oil** and **2 tsp red wine vinegar** in a large bowl, season with **salt and pepper** and whisk to combine. Add the **cabbage** and **carrot** and toss to coat.



Put the **tortillas** on a plate, slightly overlapping, and microwave for 30 secs or until warmed through (see Make it yours). Thickly slice the **chicken schnitzels**. Spread the tortillas with the **aioli**, top with the **slaw**, **schnitzel** and **cheese**, then roll up to enclose. Enjoy!



If you don't have a microwave, heat a large frypan over medium-high heat. Warm the tortillas, in batches, for 30 secs each side or until heated through.



**Packed in Australia
from at least 90%
Australian ingredient.**