

Crispy Chicken with Coleslaw

SERVING
4 people

COOK TIME
40 min



Ingredients

500g chicken tenderloins
2 cups cornflakes
Salt and pepper
2 eggs
¼ cup milk
50g butter, melted
1 packet Simply Salads Traditional
Coleslaw Kit
Aioli to serve

Method

Preheat oven to 200°C. In a large bowl crush the cornflakes with your hands, or a heavy wooden spoon. Then mix in salt and pepper.

In another bowl whisk the eggs and stir in milk. Dip the chicken tenders into the egg mixture then coat in the cornflakes. Place on a lined baking tray. Repeat with remaining chicken.

Drizzle the melted butter over all of the chicken and then place in the oven for 15-20 minutes or until cooked through.

Meanwhile, prepare the Traditional Coleslaw Kit as per packet instructions. Remove chicken from oven and season with a little more salt and pepper whilst hot.

Divide slaw and chicken amongst 4 plates. Serve with aioli!