

# HEINZ

RECIPE

## Home Made Oven Baked Chicken Dippers and Potato Wedges

Salad  
Cream  
with  
lemon &  
black pepper



**Serves:**

4



**Preparation Time:**

15 minutes



**Cook Time:**

40 minutes

### Ingredients:

- 4 baking potatoes, cut each into 8 wedges
- 1 tbsp olive oil
- 2 - 3 tbsp plain flour, seasoned
- 2 medium eggs, beaten
- 100g fresh white breadcrumbs
- 50g grated Parmesan cheese
- 1 tbsp paprika
- 4 medium skinless and boneless chicken breast fillets, cut each into 6 strips
- **Heinz Salad Cream Lemon & Black Pepper**, to serve

### Method:

Preheat the oven 220C, fan 200C, gas 7.

Place the potatoes in a pan of salted water, bring to the boil and simmer for 5 minutes and drain.

Place the wedges onto a large baking tray, toss in the oil

and season. Place in the preheated oven on the top shelf for 20 minutes, turning halfway.

Meanwhile place the flour on a plate, followed by the eggs on another plate.

Mix together the breadcrumbs, Parmesan cheese and paprika, and place on a third plate.

Dust the chicken in the flour to coat thoroughly, tapping away any excess. Then dip them into the beaten egg, followed by the Parmesan breadcrumbs.

After 20 minutes of cooking the wedges, turn them and move the wedges onto the next shelf down. Place the chicken onto a lined large baking sheet (the one that comes with the oven is ideal) and place the chicken on the top shelf and cook everything for a further 15 minutes until the chicken is cooked and the wedges are crispy.

Serve immediately with lots of Heinz Salad Cream Lemon & Black Pepper to dip into.

*Tip: If you don't have time to make the wedges then cook some Aunt Bessie's Jacket Wedges according to the pack instructions.*