



Marinated fried chicken with wasabi potato salad



Serves 2

INGREDIENTS:

3 chicken breasts
½ tbsp **wasabi paste**
3 sprigs marjoram
1 lemon
1 chili
1 shallot
300 ml whole **milk**
600 g waxy potatoes
1 cucumber
175 g **yogurt**
1 tbsp **mayonnaise**
1 **egg**
80 g **breadcrumbs**
3 tbsp clarified **butter**
1 tbsp olive oil
salt
pepper

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION:

Cut chicken breast filet into strips. Chop the marjoram, quarter the lemon, and halve the chili pepper lengthwise, removing the seeds. Quarter the shallot.

Place all the ingredients in a baking dish, add the milk, and season with salt and pepper. Cover the dish with plastic wrap and leave to marinate in the fridge overnight.

Place potatoes in a pot, cover with water, season well with salt, and let cook for approx. 20 minutes, or until they are cooked through but still firm. Rinse under cold water, peel off the skin, and slice lengthwise into discs.

Trim the end of the cucumber, halve lengthwise, and slice finely. Mix together the yoghurt, oil, mayonnaise, and wasabi. Add potatoes and cucumber to a serving bowl and mix with the dressing. Season with salt and pepper.

Remove the chicken strips from the marinade and let drain on a plate. Break egg into a deep dish and whisk well. Add breadcrumbs to another deep plate. Heat clarified butter in a frying pan set over medium-high heat. Dredge the meat in the egg and then the breadcrumbs. Fry chicken in batches for approx. 8 min. until golden on both sides. Serve fried chicken with the wasabi potato salad.