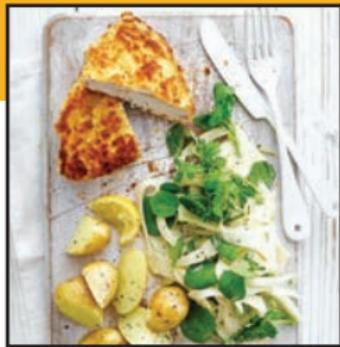


# Chicken schnitzel with zingy fennel and watercress slaw



Crispy breaded chicken pairs perfectly with zingy fennel in this quick midweek meal recipe.

**Prep: Hands-on time 25 min • Serves 4**

## Ingredients

1 large fennel bulb  
1 tbsp mayonnaise  
1 tbsp Dijon mustard  
Juice ½ lemon, plus wedges to serve (optional)  
4 British free-range skinless chicken breasts  
2 free-range eggs  
75g seasoned plain flour  
120g breadcrumbs  
Sunflower oil for frying  
Bunch watercress  
**To serve (optional)**  
Steamed potatoes

## Method

- 1 Finely slice the fennel, then toss with the mayo, mustard and lemon juice. Season.
- 2 Bash the chicken between 2 sheets of baking paper with a rolling pin until each breast is about 1cm thick. Beat the eggs in a shallow bowl. Put the flour and breadcrumbs in separate shallow bowls. Dip the chicken in the flour, then the egg, then the breadcrumbs.
- 3 Heat a shallow layer of oil in a large frying pan. When shimmering, cook the chicken over a medium-high heat for 3-4 minutes until golden on the underside (see tip). Flip and repeat. Roughly chop the watercress and toss through the salad. Season, then serve with the schnitzels, with steamed potatoes and lemon wedges, if you like.



## Rhubarb creams

These pink rhubarb creams use just 4 ingredients to create a heavenly tasting dessert recipe that looks pretty too.

**Takes 15 minutes to make, 30 minutes to cook, plus macerating and chilling • Serves 6**

## Ingredients

400g trimmed rhubarb, sliced into 3cm lengths  
180g golden caster sugar  
500ml double cream  
Juice of 2 large lemons

## Method

- 1 Put the rhubarb and half the sugar in a bowl, mix, then let macerate for 20 minutes. Preheat the oven to 160°C/fan140°C/gas 3. Spread the rhubarb (including all the sugar

from the bowl) in a single layer over a shallow roasting tray and bake for 25 minutes until really soft. Spoon the rhubarb and its juices into a food processor and blend. Pass through a sieve, pushing it through with a spoon to extract as much as possible. Discard any rhubarb left in the sieve, then cool the purée completely.

- 2 Put the cream and remaining sugar in a high-sided saucepan and bring slowly to the boil, dissolving the sugar. Turn down the heat (to prevent it from boiling over) and bubble gently for 3 minutes. Remove from the heat, then stir in the lemon juice, followed by the rhubarb purée.
- 3 Pour equally among 6 glasses or 150ml ramekins. Cover with cling film and chill for 3 hours or overnight.