

Epic Potato Salad With Crispy Chicken

Soft, crunchy, tender, tangy this salad hits all the marks and then some.

Beautiful just on its own, and I often do have it on its own for lunch, but with added super crispy chicken it takes it to the next level.

And if you like garlic why not use aioli instead of mayo for that extra kick of flavour.



Serves: 2

Prep Time: 10 minutes

Rest/Marinate Time: 0

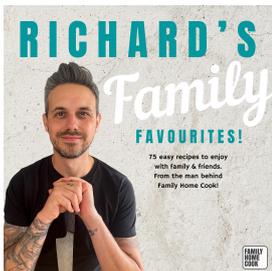
Cooking Time: 40 minutes

Chicken Ingredients

- 2 chicken breasts, sliced in half lengthways.
- 1 large egg, whisked.
- 70 g of panko.
- 2 tbsps of flour.

Salad Ingredients

- 300 g of new potatoes, cut into bite-size pieces.
- 4 rashers of smoked streaky bacon.
- 1 handful of fresh chives, roughly chopped.
- 1 celery stick, roughly sliced.
- 2 large eggs.
- 1 red onion, roughly diced.
- 2 spring onions, roughly chopped.
- 4 cocktail gherkins, roughly chopped.
- 1 tsp of mustard.
- 5 tbsps of mayo or Aioli.



Find this recipe on page 158 of [my book](#).

Method

- Put the new potatoes into a pot of boiling salted water and cook for 6 minutes. After 6 minutes add the 2 eggs and cook for a further 5 minutes. Once done rinse under cold water then peel and chop up the egg.
- At the same time as cooking the potatoes and eggs. Put the bacon on a baking tray and place it into a preheated oven set at 200°C. Cook till the bacon is golden and crispy. Should take around 7 minutes. Then place to one side.

- Put the rest of the salad ingredients into a bowl apart from the mayo and mustard. Add the potatoes and eggs, chop up the bacon and throw that in it. Now add the mayo or aioli and mustard, season with salt and pepper and give it a good mix. Leave to one side while you cook the chicken.
- Get 4 plates and pop the flour in the first one with salt and pepper, the egg in the second one, the panko in the third and leave the last one to one side to put the chicken on once coated. So now it is an assembly line, take the chicken and roll in the flour, into the eggs (allowing any excess to fall off back into the plate) and into the panko. Make sure to cover evenly and repeat the process.
- Coat the bottom of a nonstick frying pan with oil. Then gently fry the chicken over a medium to low heat for around 4 minutes on all sides. Cook till golden brown, super crispy and cooked through.
- Divide the potato salad between 2 plates, add the chicken, sprinkle with a few more chives and enjoy.