

## POTATO AND MUSHROOM FILLED CRUMBED CHICKEN TACO



**Author:**

**Serving:** 4

**Cooking Time:** 35 minutes

**Prep Time:** 10 minutes

### INGREDIENTS

- **Mushroom sauce**

- 15ml (1 tbsp) sunflower oil
- 500g (2 punnets) button mushrooms, chopped
- 500ml (2 cups) milk
- 40g instant mushroom sauce
- 15ml (1 tbsp) garlic pepper seasoning
- 3 potatoes, skin on cut into small cubes
- 30ml (2 tbsp) sunflower oil
- 10ml (2 tsp) garlic pepper seasoning
- 6 ready crumbed chicken schnitzels/breasts, air fried cooked

## **INSTRUCTIONS**

Tips: Meal in one and serve with a fresh green salad

1. Heat the oil in a frying pan and add the mushrooms, cook continuously stirring for a few minutes until all the water has evaporated. Add the milk and then the mushroom sauce and stir to combine and stir until the sauce has thickened.  
Season
2. Place the schnitzels into the air-fryer and cook for (+/- 10 minutes) on each side.  
Keep warm
3. Add the potatoes into a mixing bowl and add the oil and seasoning and toss to combine. Pour into the air-fryer and cook for (+/- 15 minutes). Toss the potatoes into the mushroom mixture
4. Fold the schnitzels in half and spoon the potato/mushroom mixture into the centre and serve