

# Fiery fillets

Weekday meals

Serves  
**3-4**

Prep Time  
**10** mins

Cook Time  
**25** mins



Perfect with...

**Cambalala, South African Chardonnay Colombard**

**€5.99**  
75cl, €5.99 per 75cl

A blend of buttery Chardonnay and light, fruity Colombard, this delightful white is perfect with chicken, fish and salads – and a particular winner with my spicy goujons.

*Garth McColgan*

## Spicy Chicken Goujons with Cheesy Potato Skins

### Ingredients

- |  |  |
|--|--|
| 1 pack Irish Breded Chicken Mini Fillets | 1/2 tsp Sea Salt   |
| 8 Rooster Potatoes                       | Pepper   |
| 100g Ardagh Italian-style Grated Cheese  | 1 jar 'Specially Selected' Roasted Cherry Tomato, Mint & Lime Chutney, or 1 jar Mild Salsa Dip |
| 1 tsp Coriander                          | Olive oil  |
| 1 tsp Paprika                            |  |
| 1tsp Chilli Powder                       |  |

### Method

- Mix the 3 spices, salt and pepper together.
- Place the mini fillets on a baking tray and sprinkle on the spice mix. Pat down and repeat on the other side.
- Cut 1cm off the side of each potato, so you have a skin and a little flesh too.
- Season with salt, pepper and olive oil and toss to coat. Place on another baking tray.
- Put the chicken and the potatoes in a pre-heated oven at 200°C and cook for 15-20 minutes.
- Take the chicken out but keep warm.
- Sprinkle the cheese on the potatoes and pop into the oven for 5 minutes.
- Serve with a choice of salsa or chutney.



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**Ardagh Italian-style Grated Cheese**  
**€2.39** EACH  
300g, €7.97 per kg

**Irish Breded Chicken Mini Fillets**  
**€4.99** EACH  
500g, €9.98 per kg

**Roasted Cherry Tomato, Mint & Lime Chutney**  
**€1.99** EACH  
310g, €6.42 per kg

**Olive Oil**  
**€3.15** EACH  
750ml, €4.20 per litre

**Mild Salsa Dip**  
**99c** EACH  
300g, €3.30 per kg

**Rooster Potatoes**  
See in store for price

**Chilli Powder**  
**79c** EACH  
40g, €1.975 per kg

**Paprika**  
**79c** EACH  
50g, €15.80 per kg

**Coriander**  
See in store for price

**Sea Salt**  
Store cupboard item

**Pepper**  
Store cupboard item

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