



Chicken Satay Burger and Wedges

with Lime Baby Gem Slaw and Satay Dipping Sauce

Street Food 40-50 Minutes • Mild Spice • 1 of your 5 a day

34



Potatoes



Lime



Baby Gem Lettuce



Chicken Breasts



Peanut Butter



Sambal Paste



Ketjap Manis



Indonesian Style
Spice Mix



Coconut Milk



Coleslaw Mix



Burger Buns

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Baking tray, fine grater, baking paper, saucepan, whisk, bowl, frying pan and aluminium foil.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Lime**	1	1	1
Baby Gem Lettuce**	1	2	2
Chicken Breasts**	2	3	4
Peanut Butter 1)	60g	90g	120g
Sambal Paste	15g	22g	30g
Ketjap Manis 11)	25g	50g	50g
Indonesian Style Spice Mix	1 sachet	1 sachet	2 sachets
Coconut Milk	200ml	300ml	400ml
Coleslaw Mix**	120g	180g	240g
Burger Buns 13)	2	3	4
Pantry	2P	3P	4P
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	1½ tbsps	2 tbsps	3 tbsps

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 734g	Per 100g 100g
Energy (kJ/kcal)	4400/1052	599/143
Fat (g)	51.8	7.1
Sat. Fat (g)	25.0	3.4
Carbohydrate (g)	93.2	12.7
Sugars (g)	24.4	3.3
Protein (g)	59.6	8.1
Salt (g)	1.89	0.26

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

1) Peanut **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Roast the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.
Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Chicken Time

Put the **lime zest** and remaining **Indonesian style spice mix** into a medium bowl. Season with **salt** and **pepper**, mix together and add the **chicken breasts**. Turn to coat evenly.

Heat a drizzle of **oil** in a large frying pan on medium-high heat.

Once the pan is hot, lay in the **chicken**, turn the heat down to medium and cook until golden brown, 7-8 mins each side. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

Once cooked, transfer the **chicken** to a board, cover with foil and rest for a couple of mins.



Finish the Prep

Meanwhile, zest and halve the **lime**.

Trim the **baby gem** and reserve 1 leaf per person. Halve the remaining **lettuce** lengthways, then thinly slice widthways.

Sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop onto a board, then give it a bash with the bottom of a saucepan until it's 2-3 cm thick. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Make the Baby Gem Slaw

Meanwhile, squeeze the remaining **lime juice** into another medium bowl and add the **sugar** and **olive oil for the dressing** (see pantry for both amounts). Mix together.

Add the **coleslaw mix** and **chopped lettuce** to the bowl of **dressing**, then toss to coat.

Halve the **burger buns**, then pop onto a baking tray and into your oven to warm through, 2-3 mins.



Make the Satay Sauce

Put the **peanut butter**, **sambal**, **ketjap manis**, **sugar for the sauce** (see ingredients for amount) and **half** the **Indonesian style spice mix** into a saucepan, then whisk together.

Pour in the **coconut milk** and stir well to combine. Pop on medium-high heat and bring to a boil, stirring continuously. Reduce the heat, then cook until thickened and creamy, 2-4 mins, stirring often. Remove from the heat and add a squeeze of **lime juice**. Mix together, then taste and season with **salt** or more **lime juice** if needed.



Serve

Reheat the **satay sauce** if needed and spread a spoonful on each side of your **buns**.

Pop a **lettuce leaf** on the **bun base**, top with a **chicken breast**, then finish with the **bun lid**.

Serve your **burgers** with the **baby gem slaw** and **wedges** alongside. Pop the remaining **satay sauce** in a small bowl for **dipping**.

Enjoy!