



Buffalo Chicken Skewers

with Cheesy Bacon Chips and Ranch Dressing Salad

Street Food 35 Minutes • Medium Spice • 2 of your 5 a day

27



Potato



Cheddar Cheese



Lemon



Green Chilli



Chicken Thigh



Cornflour



Sriracha



Honey



Bamboo Skewers



Cider Vinegar



Bacon Lardons



Grated Hard Italian Style Cheese



Baby Plum Tomatoes



Dijon Mustard



Soured Cream



Baby Gem Lettuce

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Coarse Grater, Fine Grater, Mixing Bowl and Baking Tray.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Cheddar Cheese 7)**	30g	45g	60g
Lemon**	½	1	1
Green Chilli**	1	1	2
Chicken Thigh**	4	6	8
Cornflour	10g	15g	20g
Sriracha	1 sachet	1½ sachets	2 sachets
Honey	1 sachet	1½ sachets	2 sachets
Bamboo Skewers	4	6	8
Cider Vinegar 14)	1 sachet	1 sachet	2 sachets
Bacon Lardons**	60g	90g	120g
Grated Hard Italian Style Cheese 7) 8)**	1 pack	1½ packs	2 packs
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Dijon Mustard 9)	½ pot	¾ pot	1 pot
Soured Cream 7)**	75g	100g	150g
Baby Gem Lettuce**	1	1½	2

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	681g	100g
Energy (kJ/kcal)	3676 /879	540 /129
Fat (g)	48	7
Sat. Fat (g)	20	3
Carbohydrate (g)	57	8
Sugars (g)	13	2
Protein (g)	57	8
Salt (g)	1.94	0.29

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Packed in the UK

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Get Prepped

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Grate the **Cheddar cheese**. Zest and halve the **lemon**. Thinly slice the **chilli**. Put the **cornflour** (see ingredients for amount you need) into a bowl and add the **lemon zest, sriracha and honey**. Season with **salt and pepper**. Mix together. Chop the **chicken** into 2cm chunks then add the chicken to the bowl with the **cornflour mixture**. Mix through to coat in the **mixture**. **IMPORTANT: Wash your hands after handling raw meat.**



Make the Salad

While everything cooks, halve the **tomatoes** and pop them in a large bowl. Add a squeeze of **lemon juice** and a drizzle of **oil**. Season with **salt and pepper**. Add the **Dijon mustard, half the soured cream** and the remaining **hard Italian style cheese**. Mix together. Remove the root from the **baby gem**, separate the leaves, then halve the lengthways (we'll add them to the **dressing** at the end).



Roast the Wedges

Pop the **wedges** on a large baking tray. Drizzle with **oil**, then season with **salt and pepper**. Toss to coat in a single layer, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. Meanwhile, thread the **chicken** onto **skewers** (2 per person). Lay them on a baking tray. Roast them on the middle shelf of your oven for the last 20 mins of the **wedges'** cooking time, turning halfway through cooking.



Grill the Cheese

When the **wedges** and **chicken skewers** are cooked, remove from the oven. **IMPORTANT: The chicken is cooked when no longer pink in the middle.** Cover the **chicken skewers** to keep them warm and preheat your grill to high. Sprinkle the **bacon and cheese** evenly over the **wedges**, grill until the **cheese** is golden and bubbly, 3-4 mins. Then remove them from your oven.



Cheese Time!

Meanwhile, put the **cider vinegar** in a small bowl and add a pinch of **salt and sugar**. Add the **chilli slices** and mix. Set aside. Heat a drizzle of **oil** in a frying pan on medium heat. When hot, add the **bacon lardons** and stir-fry until golden, 3-4 mins. **IMPORTANT: Cook the bacon lardons throughout.** Remove to a bowl. Add the grated **Cheddar** to the **bacon lardons** along with **half the hard Italian style cheese**. Mix together and set aside.



Finish and Serve

Add the **lettuce leaves** to the **dressing** and **tomatoes** and toss to coat. Serve the **chicken skewers, cheesy wedges and salad** on plates. Spoon the remaining **soured cream** over the **chicken** and sprinkle over the **pickled chilli**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.