



Chicken Satay Burger and Wedges

with Nutty Minted Baby Gem Slaw

Street Food 40 Minutes • Mild Spice

34



Potatoes



Lime



Mint



Salted Peanuts



Baby Gem Lettuce



Glazed Burger Bun



Chicken Breast



Peanut Butter



Sambal



Ketjap Manis



Indonesian Style Spice Mix



Coconut Milk



Honey



Coleslaw Mix

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, zester, baking paper, cling film, saucepan, whisk, bowl and frying pan.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Lime**	1	1	1
Mint**	1 bunch	1 bunch	1 bunch
Salted Peanuts 1)	25g	40g	40g
Baby Gem Lettuce**	1	2	2
Glazed Burger Bun 13)	2	3	4
Chicken Breast**	2	3	4
Peanut Butter 1)	2 sachets	3 sachets	4 sachets
Sambal	15g	23g	30g
Ketjap Manis 11)	1 sachet	2 sachets	2 sachets
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Indonesian Style Spice Mix	1 sachet	1 sachet	2 sachets
Coconut Milk	200ml	300ml	400ml
Olive Oil for the Dressing*	1½ tbsp	2 tbsp	3 tbsp
Honey	1 sachet	1 sachet	2 sachets
Coleslaw Mix**	120g	180g	240g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	775g	100g
Energy (kJ/kcal)	4793/1146	619/148
Fat (g)	53	7
Sat. Fat (g)	21	3
Carbohydrate (g)	105	14
Sugars (g)	30	4
Protein (g)	66	9
Salt (g)	2.00	0.26

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

1) Peanut 11) Soya 13) 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 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** 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**. Turn to coat evenly. Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once the pan is hot, carefully lay in the **chicken**. Cook until golden brown, 5-6 mins each side. Once cooked, transfer the **chicken** to a board, cover with foil and rest for a couple of mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Finish the Prep

Meanwhile, zest and halve the **lime**. Pick the **mint leaves** from their stalks and roughly chop (discard the stalks). Finely chop the **peanuts**. Trim the **baby gem** and reserve 1 leaf per person. Halve the remaining **lettuce** lengthways, then thinly slice widthways. Halve the **burger buns**. Sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop onto another board, then give it a bash with the bottom of a saucepan until it's 1-2cm thick. **IMPORTANT:** Wash your hands 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 **olive oil for the dressing** (see ingredients for amount), **honey**, **peanuts** and **mint leaves**. Mix together. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min. Add the **coleslaw mix** and **chopped lettuce** to the bowl of **dressing**, then toss to coat. Pop your **burger buns** in the oven to warm through for 1-2 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 the **burgers** with the **baby gem slaw** and **wedges** alongside. Pop the remaining **satay sauce** into a small bowl for dipping.

Enjoy!