



# Crispy Chicken and Gravy Burger

with Redcurrant Jelly, Rosemary Wedges and Baby Leaf Salad

Festive Flavours 35-40 Minutes

5



Potatoes



Dried Rosemary



Panko Breadcrumbs



Chicken Thigh



Chicken Stock Paste



Glazed Burger Bun



Redcurrant Jelly



Premium Baby Leaf Mix



Balsamic Glaze

#### Pantry Items

Oil, Salt, Pepper, Egg, Butter, Plain Flour, Olive oil

## Before you start

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

## Cooking tools

Baking tray, bowl and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Rosemary	1 sachet	1½ sachets	2 sachets
Panko Breadcrumbs <b>13)</b>	50g	75g	100g
Chicken Thigh**	3	4	6
Chicken Stock Paste	10g	15g	20g
Glazed Burger Bun <b>13)</b>	2	3	4
Redcurrant Jelly	25g	37g	50g
Premium Baby Leaf Mix**	50g	75g	100g
Balsamic Glaze <b>14)</b>	12ml	18ml	24ml
Pantry	2P	3P	4P
Egg*	1	1	2
Butter*	15g	22g	30g
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Water for the Gravy*	200ml	300ml	400ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	551g	100g
Energy (kJ/kcal)	3705/886	673/161
Fat (g)	33.0	6.0
Sat. Fat (g)	11.0	2.0
Carbohydrate (g)	103.0	19.0
Sugars (g)	15.0	3.0
Protein (g)	52.0	9.4
Salt (g)	2.61	0.47

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

## Allergens

**13)** Cereals containing gluten **14)** Sulphites

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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## 1 Roast the Rosemary 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 them onto a large baking tray. Drizzle with **oil**, sprinkle over the **dried rosemary**, then season with **salt** and **pepper**.

Toss to coat, then 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.



## 4 Make your Gravy

Meanwhile, discard the **oil** from the **chicken** pan and wipe it clean, then pop it back on medium-high heat.

Add the **butter** (see pantry for amount) to the pan and melt it gently, then stir in the **flour** (see pantry for amount). Continue to stir until combined, you've made a **roux**! Cook, stirring, until the **roux** is a medium brown colour, 3-4 mins.

Gradually stir in the **water for the gravy** (see pantry for amount), then stir in the **chicken stock paste** and bring to the boil, stirring out any lumps.

Lower the heat and simmer, stirring occasionally, until thickened to your liking, 10-12 mins.



## 2 Crumb Time

Crack the **egg** (see pantry for amount) into a medium bowl and whisk. Put the **panko breadcrumbs** into another bowl and season with **salt** and **pepper**.

Season the **chicken**, then dip each **thigh** into the **egg** and then the **breadcrumbs**, ensuring it's completely coated. Transfer to a clean plate.

**IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging and discard any excess egg.



## 5 Bring on the Brioche Buns

Meanwhile, halve the **burger buns**.

When the **wedges** have 5 mins left, pop the **burger buns** into the oven to warm through, 2-3 mins.

Check on your **gravy** - if you'd prefer it thicker, simmer for a few mins more, or add a splash of **water** if it's thicker than you'd like.

Taste and season with **salt** and **pepper** if needed.



## 3 Cook the Chicken

Pop a large frying pan on high heat and add enough **oil** to coat the bottom of the pan. **TIP:** You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.

Once hot, carefully lay the **chicken** into the pan and fry until golden-brown, 2-3 mins on each side. Adjust the heat if necessary.

Transfer the **chicken** to a baking tray, then bake on the middle shelf of your oven until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



## 6 Assemble and Serve

When ready, pop the **buns** on your plates and spread the **redcurrant jelly** over the **bases**.

Top with the **fried chicken** and drizzle over as much **gravy** as you'd like, then finish with the **bun lids**.

Share the **rosemary wedges** between your plates and pop the **salad** alongside drizzled with a little **olive oil** and the **balsamic glaze**.

Serve with any remaining **gravy** poured into a small bowl on the side for dipping.

Enjoy!