

Crispy Chicken and Gravy Burger

with Redcurrant Jelly, Rosemary Wedges and Baby Leaf Salad

Festive Flavours 35-40 Minutes



H

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 13)	50g	75g	100g
Chicken Thigh**	3	4	6
Chicken Stock Paste	10g	15g	20g
Glazed Burger Bun 13)	2	3	4
Redcurrant Jelly	25g	37g	50g
Premium Baby Leaf Mix**	50g	75g	100g
Balsamic Glaze 14)	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 Fridae

Nutrition

Per serving	Per 100g
551g	100g
3705 /886	673/161
33.0	6.0
11.0	2.0
103.0	19.0
15.0	3.0
52.0	9.4
2.61	0.47
	551g 3705 /886 33.0 11.0 103.0 15.0 52.0

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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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.



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.



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.



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.

Assemble and Serve

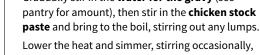
When ready, pop the **buns** on your plates and spread the redcurrant jelly over the bases.

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!



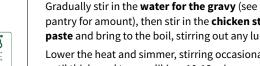
Make your Gravy

medium-high heat.

Meanwhile, discard the oil from the chicken

is a medium brown colour, 3-4 mins.

until thickened to your liking, 10-12 mins.



pan and wipe it clean, then pop it back on

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**