



Fried Chicken and Honey Butter Bacon Burger with Wedges, Spicy Mayo and Bang Bang Cucumber

34

Street Food 40-45 Minutes • Mild Spice • 1 of your 5 a day



Potatoes



Garlic Clove



Soy Sauce



Rice Vinegar



Honey



Sambal



Cucumber



Chicken Breast



Mayonnaise



Panko Breadcrumbs



Cornflour



Streaky Bacon



Unsalted Butter



Glazed Burger Bun

Pantry Items
Water

Before you start

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

Cooking tools

Garlic press, bowl, rolling pin, baking tray, baking paper, cling film, saucepan, plate, whisk, frying pan and kitchen paper.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Clove**	1	2	2
Soy Sauce 11) 13)	25ml	25ml	50ml
Rice Vinegar	1 sachet	1 sachet	2 sachets
Honey	2 sachets	3 sachets	4 sachets
Sambal	15g	22g	30g
Cucumber**	½	1	1
Chicken Breast**	2	3	4
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Panko Breadcrumbs 13)	25g	35g	50g
Cornflour	50g	75g	100g
Water*	50ml	75ml	100ml
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Unsalted Butter** 7)	30g	30g	60g
Glazed Burger Bun 13)	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	678g	100g
Energy (kJ/kcal)	4107/982	605/145
Fat (g)	31	5
Sat. Fat (g)	13	2
Carbohydrate (g)	119	18
Sugars (g)	21	3
Protein (g)	59	9
Salt (g)	4.44	0.66

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 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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Get Prepped

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Peel and grate the **garlic** (or use a garlic press). Put the **soy sauce, rice vinegar, half the honey** and **half the sambal** into a medium bowl. Mix together.

TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min. Trim the **cucumber**, then pop onto a board and use a rolling pin to smack it a few times until split. Chop into roughly 2cm chunks, then add to the **dressing** bowl. Toss to coat, then set aside your **bang bang cucumber**.



Bake the Wedges

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. Meanwhile, 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 1-2cm thick.



Finish the Prep

Mix the remaining **sambal** in a small bowl with the **mayo**. Set aside. Pop the **panko breadcrumbs** into a medium bowl or plate and season with **salt** and **pepper**. In another medium shallow bowl, mix together the **cornflour** and **water** (see ingredients for amount). Season with **salt** and **pepper**, then whisk until well combined. Dip the **chicken** into the **cornflour mixture**, then the **breadcrumbs**, ensuring they are completely coated. Then transfer to a plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Fry the Chicken

Put a large frying pan on high heat and add enough **oil** to completely 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 and cooked through, 10-12 mins total. Turn every 2-3 mins and adjust the heat as necessary. Once cooked, transfer the **chicken** to a clean plate lined with kitchen paper. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Cook the Bacon

Drain the **oil** from your pan and pop back on medium-high heat. Lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly. Add the **butter, garlic** and remaining **honey** to the pan and let it melt. Coat the **bacon**, then remove from the heat.



Finish and Serve

When almost ready to serve, halve the **burger buns** and pop into the oven to warm for 2-3 mins. Spread a spoonful of **spicy mayo** onto each **bun base** and top with the **chicken** and **bacon**. Spoon over some **melted honey garlic butter** from the pan on the cut side of the **bun tops** before sandwiching shut. Share out the **wedges** and serve the **bang bang cucumber** in a bowl alongside.

Enjoy!