



Fried Chicken Burger and Cheesy Wedges with Ranch Inspired Sauce and Tangy Salad

Street Food 40-50 Minutes • Mild Spice • 1 of your 5 a day

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Chicken Breast



Potatoes



Red Wine Vinegar



Baby Plum Tomatoes



Baby Gem Lettuce



Panko Breadcrumbs



Cornflour



Chives



Soured Cream



Mature Cheddar Cheese



Glazed Burger Bun

Pantry Items

Oil, Salt, Pepper, 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 paper, baking tray, bowl, frying pan, kitchen paper and grater.

Ingredientsw

Ingredients	2P	3P	4P
Chicken Breast**	2	3	4
Potatoes	450g	700g	900g
Red Wine Vinegar 14	12g	12g	24g
Baby Plum Tomatoes	125g	190g	250g
Baby Gem Lettuce**	1	2	2
Panko Breadcrumbs 13	25g	35g	50g
Cornflour	20g	30g	40g
Chives**	1 bunch	1 bunch	1 bunch
Soured Cream** 7	75g	120g	150g
Mature Cheddar Cheese** 7	60g	90g	120g
Glazed Burger Bun 13	2	3	4

Pantry	2P	3P	4P
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Water*	1½ tbsp	2 tbsp	3 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3602 / 861	548 / 131
Fat (g)	28.6	4.4
Sat. Fat (g)	12.9	2.0
Carbohydrate (g)	94.3	14.4
Sugars (g)	10.9	1.7
Protein (g)	61.5	9.4
Salt (g)	1.91	0.29

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

Allergens

7) Milk **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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Get Prepped

Preheat your oven to 220°C/200°C fan/gas mark 7.

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 2-3cm thick. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.

Chop the **potatoes** into 2cm wide wedges (no need to peel) and pop 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.



Fry Time

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. Reduce the heat to medium-high and fry until golden-brown and cooked through, 14-16 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.



Make the Salad

When the oven is hot, roast the **wedges** on the top shelf until golden, 25-35 mins. Turn halfway through.

Put the **red wine vinegar** into a large bowl and add the **olive oil for the dressing** (see pantry for amount). Season with **salt**, **pepper** and a pinch of **sugar** (if you have any). Mix together.

Halve the **tomatoes** and add them to the **dressing**. Trim the **baby gem** and reserve 1 leaf per person. Halve the remaining **lettuce** lengthways, then thinly slice widthways - you'll add it to the **dressing** just before serving.



Finishing Touches

Meanwhile, roughly chop the **chives**. Put the **soured cream** and **half** the **chives** into a medium bowl and mix together, then set your **ranch inspired sauce** aside.

Grate the **cheese**. When the **potatoes** are cooked, remove from your oven and sprinkle over the **cheese**. Return to the oven to bake until the **cheese** has melted, 3-4 mins.

Halve the **burger buns** and pop into your oven to warm through, 2-3 mins.



Prep the Chicken

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 pantry for amount). Season with **salt** and **pepper**, then whisk until well combined.

Dip the **chicken** into the **cornflour mixture**, then the **breadcrumbs**, ensuring they're completely coated. Transfer to a clean plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Assemble and Serve

When everything's ready, spread a spoonful of **ranch inspired sauce** onto both cut sides of the **buns**. Sandwich the **chicken** and a **lettuce leaf** in between.

Add the **chopped lettuce** to the **tomatoes**, toss well and serve alongside.

Sprinkle the remaining **chives** over your **wedges**. Serve the remaining **sauce** on the side for dipping.

Enjoy!