

# Korean-Style Fried Chicken & Halloumi Burger

N° 18

with Cucumber Pickle, Sweet Potato Chips and Sriracha Mayo

STREET FOOD 40 Minutes • Little Heat • 2 of your 5 a day





Cornflour



Chicken Thigh



Mayonnaise





Ginger Puree





Soy Sauce





Sesame Seeds





Rice Vinegar



**Sweet Potato Fries** 



Burger Bun



Halloumi

# Before you start

Our fruit, veggies and herbs need a wash before vou use them!

#### Basic cooking tools you will need:

Large Bowl, Measuring Jug, Small Saucepan, Baking Tray and Frying Pan.

#### Ingredients

	2P	3P	4P	
Cornflour	20g	30g	40g	
Chicken Thigh**	2	3	4	
Mayonnaise 8) 9) **	1 sachet	1½ sachets	2 sachets	
Water for the Mayo Dressing*	½ tbsp	¾ tbsp	1 tbsp	
Sriracha	1 sachet	1⅓ sachets	2 sachets	
Ginger Puree	1 sachet	2 sachets	2 sachets	
Honey	2 sachets	3 sachets	4 sachets	
Soy Sauce <b>11) 13)</b>	1 sachet	1½ sachets	2 sachets	
Sesame Oil 3)	1 sachet	1½ sachets	2 sachets	
Sesame Seeds 3)	1 small pot	1 large pot	1 large pot	
Cucumber**	3/4	1	1½	
Rice Vinegar	1 sachet	1½ sachets	2 sachets	
Sweet Potato Fries	1 small pack	1 large pack	2 small packs	
Burger Bun 8) 11) 13)	2	3	4	
Halloumi 7)	½ block	¾ block	1 block	
*Not Included ** Store in the Fridge				

#### **Nutrition**

	Per serving	Per 100g
for uncooked ingredients	581g	100g
Energy (kJ/kcal)	4452/1064	767/183
Fat (g)	53	9
Sat. Fat (g)	15	3
Carbohydrate (g)	99	17
Sugars (g)	23	4
Protein (g)	51	9
Salt (g)	4.96	0.85

Nutrition for uncooked ingredients based on 2 person recipe.

#### **Allergens**

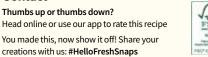
#### 3) Sesame 7) Milk 8) Egg 9) Mustard 11) Soya 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

#### Contact

Thumbs up or thumbs down? Head online or use our app to rate this recipe You made this, now show it off! Share your



HelloFresh UK The Fresh Farm 60 Worship St, London EC2A 2EZ

You can recycle me!



Packed in the UK



## 1. Prep the Chicken

Preheat the oven to 210°C. Put the cornflour into a large bowl and season with **salt** and **pepper**. Mix to combine. Add the chicken thighs and turn them over in the **cornflour** to coat well. Set aside. **IMPORTANT:** Wash your hands after handling raw meat. Mix the mayo with the water (see ingredient list for amount) and half the sriracha in a small bowl.



## 2. Finish the Prep

Put the ginger in a small saucepan, along with the honey, soy sauce, remaining sriracha, half the sesame oil and half the sesame seeds. Put on medium heat, bubble away until sticky and thick, 3-4 mins, reduce the heat if necessary. Stir every minute. Meanwhile, trim the cucumber and thinly slice. Put the rice wine vinegar and remaining sesame oil in a bowl with a pinch of salt, sugar and pepper, mix, add the cucumber, toss to combine.



## 3. Roast the Fries

Pop the **fries** onto a baking tray, drizzle with a little oil, and season with a pinch of salt and pepper. Arrange them in a single layer and put them onto the top shelf of the oven to cook until golden, 18-20 mins. Turn halfway through. Halve the burger buns and add them to the oven for the last 5 mins of cooking time.



## 4. Halloumi Time!

Meanwhile, slice the halloumi - 2 slices per person (see ingredient list for the amount you need). Heat a drizzle of oil in a frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side. Remove the **halloumi** from the pan to a plate, cover with foil and leave to the side.



## 5. Fry the Chicken

Put your pan back on medium-high heat and add enough oil to coat the bottom of the pan. This will ensure the **chicken** gets really crisp. Once the **oil** is hot, lay in the **chicken thighs**, flatten them down, fry until crispy and golden, 12-14 mins. Turn every 2-3 mins. Discard any **cornflour** left in the bowl. **IMPORTANT:** Wash your hands after handling raw meat. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Once cooked, remove from the heat, place the **chicken** on kitchen paper.



#### 6. Assemble and Serve

Lay a chicken thigh on the bottom half of each bun. Spoon the sticky sesame sauce over the top of the chicken thighs, followed by a few slices of **cucumber** and the **halloumi**. Top with a small spoonful of sriracha mayo and the burger top. Serve the sweet potato chips on the side and drizzle over the remaining **sriracha mayo**. Sprinkle over the remaining **sesame seeds** and then serve the remaining cucumber pickle on the side.

**Eniov!**