



# Korean-Style Fried Chicken and Halloumi Burger with Cucumber Pickle, Sweet Potato Chips and Sriracha Mayo

Street Food 40 Minutes • Little Heat • 2 of your 5 a day

N° 27



Cornflour



Chicken Thigh



Mayonnaise



Sriracha



Ginger Purée



Honey



Ketjap Manis



Sesame Oil



Sesame Seeds



Cucumber



Rice Vinegar



Sweet Potato Fries



Burger Bun



Halloumi

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Mixing Bowl, Measuring Jug, Saucepan, Baking Tray and Frying Pan.

## Ingredients

	2P	3P	4P
Cornflour	20g	30g	40g
Chicken Thigh**	2	3	4
Mayonnaise <b>8</b> <b>9</b>	1 sachet	1½ sachets	2 sachets
Water for the Mayo Dressing*	½ tbsp	¾ tbsp	1 tbsp
Sriracha	1 sachet	1½ sachets	2 sachets
Ginger Purée	1 sachet	2 sachets	2 sachets
Honey	2 sachets	3 sachets	4 sachets
Ketjap Manis <b>11</b> <b>13</b>	1 sachet	1 sachet	2 sachets
Water for the Sauce*	1 tbsp	1½ tbsp	2 tbsp
Sesame Oil <b>3</b>	1 sachet	1½ sachets	2 sachets
Sesame Seeds <b>3</b>	1 small pot	1 large pot	1 large pot
Cucumber**	¾	1	1½
Rice Vinegar	1 sachet	1½ sachets	2 sachets
Sweet Potato	1 small pack	1 large pack	2 small packs
Fries**	1 small pack	1 large pack	2 small packs
Burger Bun <b>8</b> <b>11</b> <b>13</b>	2	3	4
Halloumi <b>7</b> **	½ block	¾ block	1 block

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

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>581g</b>	<b>100g</b>
Energy (kJ/kcal)	4399/1052	757/181
Fat (g)	52	9
Sat. Fat (g)	16	3
Carbohydrate (g)	107	18
Sugars (g)	30	5
Protein (g)	44	8
Salt (g)	3.58	0.62

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

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

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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## 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**, **ketjap manis**, remaining **sriracha**, **water** (see ingredients for amount), **half** the **sesame oil** and **half** the **sesame seeds**. Put on medium heat, bubble away until sticky and thick, 2-3 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 crispy. 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** (reheat first if necessary), 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.

Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.