



Peri Peri Chicken Burger

with Peri Peri Spiced Wedges, Tomato Salad and Sriracha Mayonnaise

N° 9

FAMILY Hands On Time: 20 Minutes • Total Time: 35 Minutes • Medium Spice • 1 of your 5 a day



Potato



Peri Peri Seasoning



Garlic Clove



Chicken Thigh



Cider Vinegar



Baby Plum Tomatoes



Mayonnaise



Sriracha



Burger Bun

Before you start

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

Basic cooking tools, you will need:

Large Baking Tray, Fine Grater (or Garlic Press), Mixing Bowl and Frying Pan.

Ingredients

| | 2P | 3P | 4P |
|------------------------------|----------------|----------------|----------------|
| Potato** | 1 small pack | 1 large pack | 2 small packs |
| Peri Peri Seasoning | 1 pot | 1 pot | 2 pots |
| Garlic Clove** | 1 clove | 2 cloves | 2 cloves |
| Chicken Thigh** | 4 | 6 | 8 |
| Cider Vinegar 14) | 1 sachet | 2 sachets | 2 sachets |
| Baby Plum Tomatoes | 1 small punnet | 1 large punnet | 1 large punnet |
| Mayonnaise 8) 9) | 2 sachets | 3 sachets | 4 sachets |
| Sriracha | 1 sachet | 1 sachet | 2 sachets |
| Burger Bun 8) 11) 13) | 2 | 3 | 4 |

*Not Included ** Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 601g | 100g |
| Energy (kJ/kcal) | 4056/970 | 675/161 |
| Fat (g) | 47 | 8 |
| Sat. Fat (g) | 9 | 2 |
| Carbohydrate (g) | 92 | 15 |
| Sugars (g) | 11 | 2 |
| Protein (g) | 47 | 8 |
| Salt (g) | 1.85 | 0.31 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

8) Egg **9)** Mustard **11)** Soya **13)** Gluten **14)** Sulphites

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

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Packed in the UK



1. Make the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, sprinkle over **half** the **peri peri seasoning** then season with **salt** and **pepper**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



4. Cook the Chicken

Heat a frying pan over medium high heat (no oil!). Once hot, place the **thighs** flat in the pan and cook until golden brown all over, 3-4 mins each side. Lower the heat to medium and continue to cook until cooked through, a further 6-8 mins. Turn occasionally. **IMPORTANT:** The chicken is cooked when it is no longer pink in the middle.



2. Chicken Time

Peel and grate the **garlic** (or use a garlic press). Pop the **chicken** into a bowl with the **garlic**, remaining **peri peri seasoning**, **half** the **vinegar**, a drizzle of **oil** and season with plenty of **salt** and **pepper**. Mix well to coat then set aside for 5 mins. **IMPORTANT:** Wash your hands after handling raw meat.



5. Mayo Time!

Meanwhile in a small bowl, mix together the **mayonnaise** and **sriracha** and season with **salt** and **pepper**. Cut the **burger buns** in half (like a sandwich) then pop in the oven for the last 2-3 mins of the potato cooking time, until warmed through.



3. Tomato Time!

Halve the **tomatoes** then pop them into a small bowl with the remaining **vinegar**, a drizzle of **olive oil**, a pinch of **sugar** (if you have some) and season with **salt** and **pepper**. Mix together then set aside.



6. Serve!

Pop the **burger buns** on plates and divide **half** the **mayonnaise mixture** between the bottom of the **buns**. Top with the **chicken** and the top of the **burger bun**. Serve with the **wedges**, **tomato salad** and the remaining **mayonnaise** 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.