



# Peri Peri Chicken Burger and Chips

with Charred Sweetcorn Salad and Zesty Garlic Mayo

Street Food 35-45 Minutes • 1 of your 5 a day

34



Potatoes



Lime



Flat Leaf Parsley



Garlic Clove



Baby Plum Tomatoes



Mature Cheddar Cheese



Sweetcorn



Peri Peri Seasoning



Chicken Fillet



Mayonnaise



Glazed Burger Bun



Rocket

**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

Garlic press, sieve, baking tray, baking paper, cling film, frying pan, bowl and lid.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Lime**	½	½	1
Flat Leaf Parsley**	1 bunch	1 bunch	1 bunch
Garlic Clove**	1	1	1
Baby Plum Tomatoes	125g	190g	250g
Mature Cheddar Cheese** (7)	45g	60g	90g
Sweetcorn	150g	245g	326g
Chicken Fillet**	2	3	4
Peri Peri Seasoning	1 pot	1 pot	2 pot
Mayonnaise (8) (9)	1 sachet	2 sachets	2 sachets
Glazed Burger Bun (8) (11) (13)	2	3	4
Rocket**	20g	40g	40g

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

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	681g	100g
Energy (kJ/kcal)	3446/824	506/121
Fat (g)	25.8	3.8
Sat. Fat (g)	8.1	1.2
Carbohydrate (g)	95.2	14
Sugars (g)	17.1	2.5
Protein (g)	57.5	8.4
Salt (g)	2.28	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 13) Cereals containing 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 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Zest and halve the **lime**. Roughly chop the **parsley** (stalks and all). Peel and grate the **garlic** (or use a garlic press).

Quarter the **baby plum tomatoes**. Grate the **cheese**. Drain the **sweetcorn** in a sieve.



## Make the Charred Corn Salad

Heat a large frying pan on high heat (no oil).

Once hot, add the **sweetcorn** and cook until charred, 5-6 mins. Adjust the heat if necessary. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour.

Meanwhile, add the **tomatoes, parsley, olive oil for the dressing** (see ingredients for amount) and a squeeze of **lime juice** to a bowl.

Once the **corn** is charred, add to the bowl and season with **salt** and **pepper**. Mix well, then taste and add more **salt, pepper** and **lime juice** if needed.



## Cook the Chips

Pop the **chips** 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, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



## Fry the Peri Peri Fillets

Put the (now empty) frying pan on medium-high heat with a drizzle of **oil**.

Once hot, lay in the **chicken**, turn the heat down to medium and cook until golden brown, 7-8 mins each side. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**

Once cooled, remove the pan from the heat and carefully place the **cheese** on top of the **chicken**. Cover with a lid (or foil), then set aside, off the heat, for 3-4 mins for the **cheese** to melt.

Meanwhile, in a small bowl, mix the **mayonnaise, garlic** (add less if you don't love raw **garlic**) and **lime zest** together.



## Spice up the Chicken

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 2-3cm thick.

Season the **chicken** with **salt** and **pepper**, then sprinkle both sides evenly with the **peri peri seasoning**. Set aside for now. **IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.**



## Finish and Serve

Halve the **burger buns**. Pop them onto a baking tray and into the oven to warm through, 2-3 mins.

When everything is ready, spread the **zesty mayo** over the **bun bases**, then top with the **cheesy chicken**, a handful of **rocket** and the **bun lids**.

Stir the remaining **rocket** into the **charred sweetcorn salad**, and serve alongside the **chips** and **burgers**.

## Enjoy!