

Sloppy Jose Pulled Chicken and Cheese Burger



with Potato Wedges, Guacamole and Fresh Tomato Salsa

STREET FOOD 35 Minutes • Little Heat • 3 of your 5 a day





Chipotle Paste





Mexican Spice



Potatoes



Chicken Thigh





Yellow Pepper



Baby Plum Tomatoes





Coriander



Garlic Clove



Avocado



Cheddar Cheese



Burger Bun

Before you start

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

Basic cooking tools you will need:

Measuring Jug, Large Saucepan, Baking Tray, Fine Grater, Frying Pan and Coarse Grater.

Ingredients

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	2P	3P	4P
Water for the Sauce*	250ml	375ml	500ml
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Mexican Spice	1 small pot	¾ large pot	1 large pot
Potatoes**	1 small pack	1 large pack	2 small packs
Chicken Thigh**	4	6	8
Yellow Pepper**	1	2	2
Red Onion**	1	1	2
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Lime**	1	1	2
Coriander**	1 bunch	1 bunch	1 bunch
Garlic Clove**	1 clove	2 cloves	2 cloves
Avocado**	1	2	2
Olive Oil for the Dressing*	1 tbsp	2 tbsp	2 tbsp
Cheddar Cheese 7) **	2 blocks	3 blocks	4 blocks
Burger Bun 8) 11) 13)	2	3	4

*Not Included ** Store in the Fridge

Nutrition

	Per serving	Per 100g		
for uncooked ingredients	1022g	100g		
Energy (kJ/kcal)	4655/1113	456/109		
Fat (g)	49	5		
Sat. Fat (g)	16	2		
Carbohydrate (g)	98	10		
Sugars (g)	17	2		
Protein (g)	72	7		
Salt (g)	1.44	0.14		

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

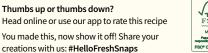
7) Milk 8) Egg 11) Soya 13) Gluten

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

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Packed in the UK



1. Prep the Wedges

Preheat your oven to 200°C. Put the water (see ingredients for amount) in a large saucepan over high heat. Add the **chipotle paste** and the **Mexican** spice. Season with salt and pepper. Bring the **stock** to the boil, giving it a good stir to ensure everything is combined. While the **stock** comes to the boil, chop the **potato** into 2cm wide wedges (no need to peel).



2. Cook the Chicken

Once the **stock** is boiling, lower the heat to medium, add the chicken thighs so they are submerged in the liquid and cover the pan with a lid. **TIP:** If the chicken isn't submerged in liquid, top up with water to just cover the meat. Simmer until the **chicken** is cooked, 15-20 mins, stirring halfway. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



3. Finish the Prep

Meanwhile, pop the **wedges** on a baking tray, drizzle with oil and season with a pinch of salt and pepper. Toss to coat then spread out and bake on the top shelf of your oven until golden and crispy, 25-30 mins. Turn halfway through cooking. Whilst everything is cooking, halve the pepper and discard the core and seeds. Slice into thin strips. Halve, peel and thinly slice the **onion**. Halve the baby plum tomatoes. Zest the lime and cut into wedges. Roughly chop the coriander (stalks and all). Peel and grate the garlic (or use a garlic press).



4. Make the Guac

While everything cooks, heat a splash of oil in a frying pan on a medium high heat. When hot, add the sliced onion and pepper and cook until beginning to soften, 3-5 mins. When cooked add the **garlic** and cook for a further minute. Set aside. Slice lengthways into the avocado. Once you reach the stone turn the **avocado** around to cut it in half. Twist each half and pull it apart. Remove the stone then scoop out the flesh into a bowl. Add a squeeze of lime juice. Season with salt and pepper and then use a fork to mash.



5. Shred the Chicken

Once the **chicken** is cooked, remove the pan from the heat and transfer the **chicken** to a plate. Boil the remaining **liquid** vigorously on a high heat until reduced to a thick sauce 5-7 mins. Whilst reducing, use 2 forks to shred your **chicken** as finely as you can. Return the **chicken** to the pan of reduced **chipotle sauce**. Add the **red onion** and pepper mixture to the chicken. Stir well to combine and cook down further if it is still too thin to coat the chicken.



6. Finish and Serve

Pop the **tomatoes** in a small bowl along with the lime zest, olive oil (see ingredients for amount) and half the coriander. Season with salt and pepper and mix together. Grate the cheddar. Halve the **burger buns** and warm in the oven for 2-3 mins. Place the **buns** on your plates and fill with the pulled chicken mixture. Sprinkle over the cheddar. Serve the wedges and tomato salad alongside and finish with a dollop of guacamole. Sprinkle over the remaining **coriander**.

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.