



Katsu Chicken and Bacon Loaded Fries with cabbage slaw

Street Food 40-45 mins • Egg(s) not included

17



Bacon Lardons



Chicken Breast



Breadcrumbs



Grated Cheese



Aioli



Korma Curry Paste



Scallion



Chilli



Carrot



Honey



Cabbage



Potatoes

Pantry Items: Salt, Oil, Pepper, Egg



Rate your recipe!

Before you start

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

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, grater, oven dish

Ingredients

	2P	4P
Bacon Lardons	100 g	200 g
Chicken Breast	320 g	640 g
Breadcrumbs	1 pack	2 packs
Grated Cheese	50 g	100 g
Aioli	2 sachets	4 sachets
Korma Curry Paste	1 sachet	2 sachets
Scallion	2 units	4 units
Chilli	1 unit	2 units
Carrot	1 unit	2 units
Honey	2 sachets	4 sachets
Cabbage	1 unit	2 units
Potatoes	3 units	6 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	898.5 g	100 g
Energy (kJ/kcal)	5351.3 kJ/ 1279 kcal	595.6 kJ/ 142.3 kcal
Fat (g)	66.4 g	7.4 g
Sat. Fat (g)	15.6 g	1.7 g
Carbohydrate (g)	111.4 g	12.4 g
Sugars (g)	24.5 g	2.7 g
Protein (g)	63.9 g	7.1 g
Salt (g)	6.2 g	0.7 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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.

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Make the Chips

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm wide chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season well with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.

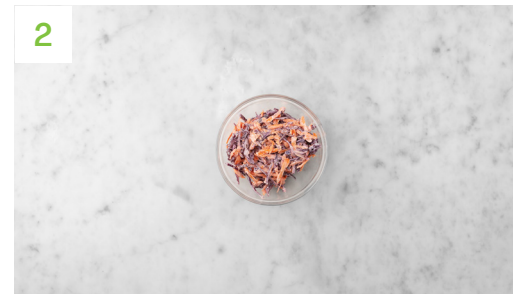
TIP: Use two baking trays if necessary.



Fry the Chicken

- When the chips have 10 mins left to go, place a large pan over high heat with enough **oil** to coat the bottom.
- Once hot, carefully lay the **chicken** into the pan and fry until golden brown, 2-3 mins on each side. Adjust the heat if necessary.
- Once the crumb is golden, set the **chicken** aside.
- Discard the **oil** from the pan.

TIP: You want the oil to be hot enough that the chicken fries properly.



Coat the Cabbage

- Halve the **cabbage**, cut out and discard the tough core, then thinly slice.
- Trim the **carrot**, then coarsely grate (no need to peel).
- Mix **half** the **aioli** with the **carrot** and **cabbage**. Season to taste with **salt** and **pepper**.
- In a small bowl mix the remaining **aioli** with the **honey** and **korma paste**. Set aside.
- Beat one **egg** (double for 4p) in a separate bowl. In another bowl, season the **breadcrumbs** with **salt** and **pepper**.



Load the Chips

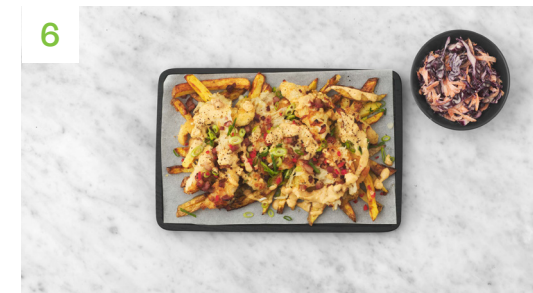
- Once the chips are ready, pop them into an oven dish.
- Top with the **chicken** then sprinkle over the **cheese** and **bacon**.
- Place on the top shelf of the oven until the **chicken** and **bacon** are cooked and **cheese** is melted, 10-15 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Meanwhile, trim and thinly slice the **scallion**.
- Halve the **chilli** and discard the core and seeds. Finely chop.



Crumb the Chicken

- Lay the **chicken** out on a board.
- Slice the **chicken** into 2cm strips. Season with **salt** and **pepper**.
- Dip the **chicken** first in the **egg** and then the **breadcrumbs**, ensuring it's completely coated. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging. Discard excess egg.
- Transfer to a clean plate.

TIP: Notice a stronger smell from your chicken? Don't worry, this is normal due to packaging we use to keep it fresh.



Dish Up

- When everything is ready, drizzle the korma curry sauce over the loaded chips.
- Top with the **scallion** and **chilli** (use less if you don't like spice).
- Let everyone help themselves to the loaded chips at the table.
- Serve the **cabbage** and **carrot** slaw alongside.

Enjoy!