

# Fried Chicken Burger and Cheesy Chips

with crispy bacon and spicy aioli

Street Food 30 – 35 mins • Extra spicy

22



Chicken Breast



Bacon



Potatoes



Garlic



Aioli



Breadcrumbs



Brioche Buns



Gochujang Paste



Grated Cheese

Pantry Items: Water, Oil, Salt, Pepper, Flour, Sugar, Butter



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

## Ingredients

|                 | 2P       | 4P        |
|-----------------|----------|-----------|
| Chicken Breast  | 320 g    | 640 g     |
| Bacon           | 170 g    | 340 g     |
| Potatoes        | 3 units  | 6 units   |
| Garlic          | 1 unit   | 2 units   |
| Aioli           | 1 sachet | 2 sachets |
| Breadcrumbs     | 1 pack   | 2 packs   |
| Brioche Buns    | 2 units  | 4 units   |
| Gochujang Paste | 1 sachet | 2 sachets |
| Grated Cheese   | 50 g     | 100 g     |

## Nutrition

|                                 | Per serving             | Per 100g                |
|---------------------------------|-------------------------|-------------------------|
| <b>for uncooked ingredients</b> | <b>698 g</b>            | <b>100 g</b>            |
| Energy (kJ/kcal)                | 5351.3 kJ/<br>1279 kcal | 766.7 kJ/<br>183.2 kcal |
| Fat (g)                         | 61.3 g                  | 8.8 g                   |
| Sat. Fat (g)                    | 17.6 g                  | 2.5 g                   |
| Carbohydrate (g)                | 115.4 g                 | 16.5 g                  |
| Sugars (g)                      | 11.3 g                  | 1.6 g                   |
| Protein (g)                     | 69.3 g                  | 9.9 g                   |
| Salt (g)                        | 6.5 g                   | 0.9 g                   |

Nutrition for uncooked ingredients based on 2 person recipe.

## 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.

## Contact

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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](mailto:hellofresh.ie/about/faq)

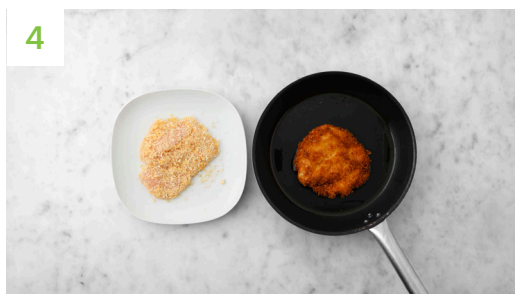


You can recycle me!



## Make the Chips

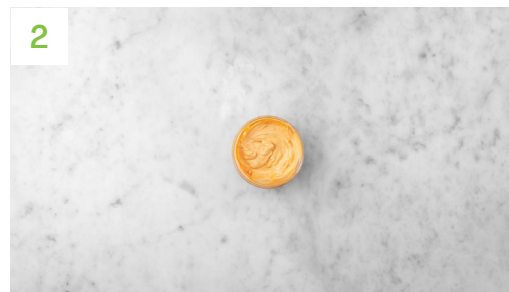
- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- On a lined baking tray, toss with **salt, pepper** and a drizzle of **oil**.
- Spread out in a single layer. When oven is hot, cook on the top shelf until golden, 25-30 mins. Turn halfway through.
- When 5 mins of cooking time remain, push the chips together and scatter over the **cheese**. Cook until melted.



## Time to Fry

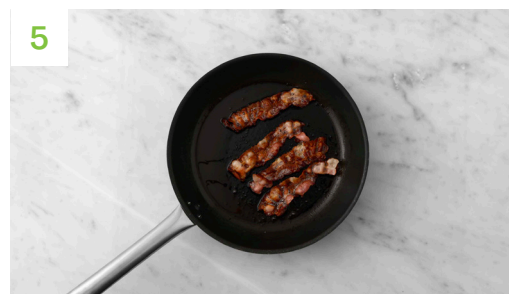
- Place a large pan over high heat with enough **oil** to fully coat the bottom.
- Once hot, carefully lay the crumbed **chicken** into the pan and fry until golden brown and cooked through, 10-12 mins.
- Turn every 2-3 mins and adjust heat as necessary.
- Once cooked, transfer the **chicken** to a clean plate lined with kitchen paper. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.

**TIP:** Allow the oil to get hot so the chicken can fry properly.



## Get Prepped

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Mix the **gochujang** (use less if you don't like spice) and the **aioli**.
- Pop the **breadcrumbs** into a medium bowl and season with **salt** and **pepper**.
- In another medium bowl, mix 1 tbsp **flour** and 50ml **water** (double both for 4p). Season with **salt** and **pepper**. Mix together.



## Baste the Bacon

- Drain the excess **oil** from the pan and return to medium-high heat.
- Lay in the **bacon** and fry until crispy and brown, 3-4 mins on each side. **IMPORTANT:** Wash hands and equipment after handling raw meat. Cook bacon thoroughly.
- Add a knob of **butter**, ¼ tsp **sugar** (double for 4p) and **garlic** to the pan and allow to melt.
- Baste the **bacon** in the **butter**, then remove the pan from the heat.



## Crumb the Chicken

- Lay the **chicken** out on a board. Place a hand on top.
- Cut the **chicken** horizontally from thick end to thin point until there's 2cm left. Open it up like a book. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Dip the **chicken** first in **flour**, then **breadcrumbs**.
- Once well coated, transfer to a plate.

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



## Finish and Serve

- When everything is almost ready, pop the **buns** into the oven to warm through, 2-3 mins.
- Once warmed, spread a spoonful of spicy **aioli** onto each **bun** base.
- Top with the **chicken** and **bacon**.
- Spoon some melted **garlic butter** from the pan over the cut side of the **bun** lids before sandwiching shut.
- Divide the cheesy chips between plates.

Enjoy!