

Gochujang Chicken and Chorizo Fries

with cabbage slaw

Street Food 40 – 45 mins • Egg(s) not included • **Extra spicy**



Chicken Breast



Chorizo



Grated Cheese



Gochujang Paste



Honey



Breadcrumbs



Aioli



Potatoes



Scallion



Cabbage

Pantry Items: Egg, Salt, Pepper, Oil



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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, oven dish

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Chorizo	100 g	200 g
Grated Cheese	50 g	100 g
Gochujang Paste	2 sachets	4 sachets
Honey	1 sachet	2 sachets
Breadcrumbs	1 pack	2 packs
Aioli	2 sachets	4 sachets
Potatoes	3 units	6 units
Scallion	1 unit	2 units
Cabbage	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	799.5 g	100 g
Energy (kJ/kcal)	5184 kJ/ 1239 kcal	648.4 kJ/ 155 kcal
Fat (g)	66.4 g	8.3 g
Sat. Fat (g)	15.9 g	2 g
Carbohydrate (g)	98.5 g	12.3 g
Sugars (g)	16 g	2 g
Protein (g)	64.8 g	8.1 g
Salt (g)	5.2 g	0.7 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.

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Cook the Potatoes

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm wide fries (peeling optional).
- Pop 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, cook on the top shelf until golden, 25-30 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Fry the Chicken

- When the **potatoes** have 10 mins of cooking time left, place a large pan over high heat with enough **oil** to coat the bottom.
- Once hot, carefully lay the **chicken** strips into the pan.
- Fry until golden brown on the outside, 2-3 mins on each side. Adjust heat if necessary. Once golden, remove the **chicken** from the pan.
- Discard the **oil** remaining in the pan.

TIP: Allow the oil to get hot before adding the chicken so it can fry properly.



Make the Slaw

- Halve the **cabbage**, cut out and discard the tough core, then thinly slice.
- Add the **cabbage** to a bowl along with **half** the **aioli** and mix to combine. Season to taste with **salt** and **pepper** and set aside.
- Beat one **egg** (double for 4p) in a separate bowl.
- In another bowl, season the **breadcrumbs** with **salt** and **pepper**.



Load the Fries

- Once the **potatoes** are cooked, add them to an oven dish.
- Top with **chicken**, **chorizo** and a scattering of **cheese**.
- Return to the top shelf of the oven until the **cheese** is melted and **chicken** is cooked through, another 10-15 mins. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Meanwhile, in a small bowl, mix the **gochujang**, **honey** and remaining **aioli**.
- Trim and thinly slice the **scallion**.



Crumb the Chicken

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

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



Finish and Serve

- Carefully remove the loaded fries from the oven and scatter over the sliced **scallion**.
- Drizzle the **gochujang aioli** over the top.
- Allow everyone to help themselves at the table.
- Serve with **cabbage** slaw alongside.

Enjoy!