

Crispy Katsu Chicken Burger and Wedges

with chorizo crumb and pickled pepper

Street Food 45-50 mins • Eat me first

17



Chicken Breast



Brioche Buns



Potatoes



Aioli



Korma Curry Paste



Honey



Salad Leaves



Breadcrumbs



Apple Cider Vinegar



Bell Pepper



Chorizo

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

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Brioche Buns	2 units	4 units
Potatoes	3 units	6 units
Aioli	1 sachet	2 sachets
Korma Curry Paste	1 sachet	2 sachets
Honey	2 sachets	4 sachets
Salad Leaves	120 g	240 g
Breadcrumbs	1 pack	2 packs
Apple Cider Vinegar	1 sachet	2 sachets
Bell Pepper	1 unit	2 units
Chorizo	100 g	200 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	803 g	100 g
Energy (kJ/kcal)	4999.9 kJ/ 1195 kcal	622.7 kJ/ 148.8 kcal
Fat (g)	48.3 g	6 g
Sat. Fat (g)	10.4 g	1.3 g
Carbohydrate (g)	130.3 g	16.2 g
Sugars (g)	24.4 g	3 g
Protein (g)	62.3 g	7.8 g
Salt (g)	5.7 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.

Contact

Thumbs up or thumbs down?
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Cook the Wedges

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 2cm wide wedges (peeling optional).
- Pop the wedges onto a large (lined) baking tray.
- Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.

TIP: Use two baking trays if necessary.



Coat in Crumb

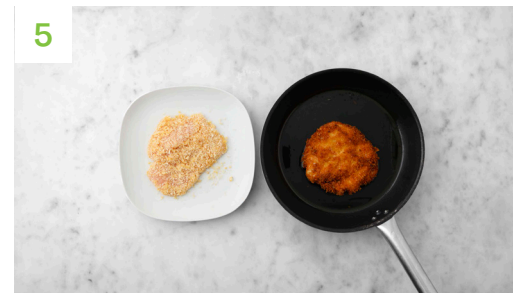
- Season the **chicken** with **salt** and **pepper**.
- Dip each breast first into the **egg** and then the **breadcrumbs**, ensuring they're completely coated. Transfer to a clean plate.
- Place a large pan over high heat, adding enough **oil** to completely coat the bottom.

TIP: You want the oil to be hot so the chicken fries properly—heat for 2-3 mins before adding the chicken.



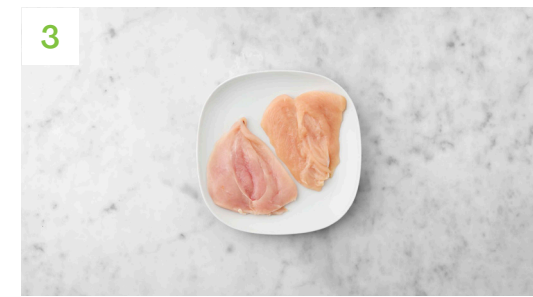
Pickle the Pepper

- Halve the **pepper** and discard the core and seeds. Slice into thin strips, then chop into roughly 1cm pieces.
- In a bowl for the dressing, mix together ¼ tsp **sugar**, 1 tbsp **oil** (double both for 4p) and the **vinegar**.
- Season with **salt** and **pepper**, add the chopped **pepper**, stir together and set aside.
- In a separate bowl, mix together the **aioli**, **korma paste** and **honey**.



Fry the Chicken

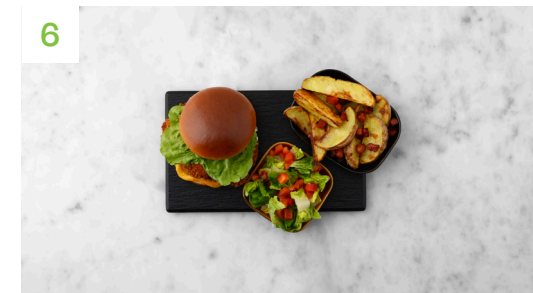
- Once hot, lay the **chicken** into the pan, reduce the heat to medium-high and fry until golden brown and cooked through, 8-10 mins total. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Turn every 2-3 mins and adjust the heat if necessary.
- Meanwhile, pop the **brioche buns** into the oven to warm through, 2-3 mins.
- In the final 5 mins of cooking time, add the **chorizo** to the wedges.
- Toss together and bake until wedges are done.



Butterfly the Chicken

- Lay **chicken** out and put your hand on top. Cut from thicker end to thin point until there's 2cm left (don't slice fully through). Open it up like a book. **IMPORTANT:** Wash hands and equipment after handling raw chicken and packaging.
- Beat 1 **egg** (double for 4p) in a bowl.
- Add the **breadcrumbs** to another bowl with **salt** and **pepper**.

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



Finish and Serve

- Add three-quarters of the **salad leaves** to the bowl of **peppers** and toss to coat in the dressing.
- Pop the **buns** onto your plates and spread some korma **aioli** over each **bun** base and lid.
- Sandwich the fried **chicken** and the reserved **salad leaves** between the **buns**.
- Serve your wedges and **pepper** salad alongside.
- Use any remaining korma **aioli** for dipping.

Enjoy!