



Sweet Heat Chicken Burger and Cheesy Sticks

with crispy golden potato wedges

Street Food 45-50 mins • Eat me first • Spicy

17



Brioche Buns



Chicken Breast



Apple Cider Vinegar



Honey



Potatoes



Grilling Cheese



Cajun Spice Mix



Sriracha



Aioli



Tomato



Breadcrumbs



Onion

Pantry Items: Oil, Salt, Pepper, Water, Egg

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, pot with lid

Ingredients

	2P	4P
Brioche Buns	2 units	4 units
Chicken Breast	320 g	640 g
Apple Cider Vinegar	1 sachet	2 sachets
Honey	1 sachet	2 sachets
Potatoes	3 units	6 units
Grilling Cheese	200 g	400 g
Cajun Spice Mix	1 sachet	2 sachets
Sriracha	2 sachets	4 sachets
Aioli	1 sachet	2 sachets
Tomato	1 unit	2 units
Breadcrumbs	1 pack	1 pack
Onion	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	765.5 g	100 g
Energy (kJ/kcal)	5288.6 kJ/ 1264 kcal	690.9 kJ/ 165.1 kcal
Fat (g)	57.1 g	7.5 g
Sat. Fat (g)	21.2 g	2.8 g
Carbohydrate (g)	117.5 g	15.3 g
Sugars (g)	20.3 g	2.7 g
Protein (g)	73 g	9.5 g
Salt (g)	6.2 g	0.8 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?
Head online or use the app to rate this recipe.



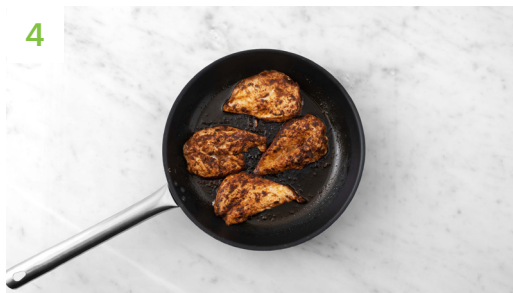
You can recycle me!



Make the Wedges

- Preheat the 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.



Cook the Chicken

- Drizzle the **chicken steaks** with **oil** then season with **cajun spice**, **salt** and **pepper**. Toss to coat.
- Place a large pan over medium-high heat with a drizzle of **oil**.
- Fry the **chicken steaks** until golden brown and cooked through, 3-6 mins each side.
IMPORTANT: Chicken is cooked when no longer pink in the middle.
- Remove from the pan, cover and set aside.

TIP: Cook in batches if your pan is getting overcrowded.



Get Prepped

- Halve, peel and finely chop the **onion**.
- Cut the **tomato** into 2cm cubes.
- Drain the **cheese**. Halve horizontally then slice into 1cm thick batons. Pop into a bowl of cold **water**.
- Place your hand on top of the **chicken breast**. Slice through horizontally to make two **steaks**. **IMPORTANT:** Wash hands and equipment after handling raw chicken.

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



Fry the Cheese

- Remove the **cheese** from the **water** and pat dry with kitchen paper.
- In a bowl, beat one **egg** (double for 4p). To a small plate, add the **breadcrumbs**.
- Toss the **cheese** sticks first in the **egg**, then in the **breadcrumbs**.
- Return the pan to high heat with enough **oil** to completely coat the bottom.
- Once hot, carefully lay the breaded **cheese** into the pan and fry until golden, 3-4 mins. Turn every 1-2 mins, adjusting the heat as needed.



Simmer the Sauce

- Place a pot over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **onion** until softened, stirring occasionally, 4-5 mins.
- Add the **tomato**, **apple cider vinegar**, **sriracha**, **honey** and 50ml **water** (double for 4p).
- Simmer until thickened, 8-10 mins.
- Once cooked, season to taste with **salt** and **pepper**. Set aside and cover to keep warm.

TIP: Loosen the sauce with a splash of water if you feel it's become too thick.



Finish and Serve

- When everything is almost ready, pop the **brioche buns** into the oven to warm through, 2-3 mins.
- Once warmed, spread a little **aioli** over the cut side of each **bun**.
- Divide **chicken steaks** between base **buns**, drizzle over the sweet and spicy sauce then close with top **bun**.
- Plate the **potato** wedges and golden fried **cheese** sticks alongside.
- Use any remaining **aioli** for dipping.

Enjoy!