



Chicken Satay Burger

with potato wedges and peanut salad

Street Food 30-35 mins • Eat me first

17



Brioche Buns



Chicken Breast



Potatoes



Salad Leaves



Rogan Josh Curry Paste



Thai Style Spice Mix



Apple



Lime



Peanut Butter



Peanuts



Ketjap Manis



Coconut Milk

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

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, zester

Ingredients

	2P	4P
Brioche Buns	2 units	4 units
Chicken Breast	320 g	640 g
Potatoes	3 units	6 units
Salad Leaves	120 g	240 g
Rogan Josh Curry Paste	1 sachet	2 sachets
Thai Style Spice Mix	1 sachet	2 sachets
Apple	1 unit	2 units
Lime	1 unit	2 units
Peanut Butter	1 sachet	2 sachets
Peanuts	20 g	40 g
Ketjap Manis	1 sachet	2 sachets
Coconut Milk	1 pack	2 packs

Nutrition

	Per serving	Per 100g
for uncooked ingredients	830 g	100 g
Energy (kJ/kcal)	4598.2 kJ/ 1099 kcal	554 kJ/ 132.4 kcal
Fat (g)	46.9 g	5.7 g
Sat. Fat (g)	20 g	2.4 g
Carbohydrate (g)	118 g	14.2 g
Sugars (g)	25 g	3 g
Protein (g)	55.4 g	6.7 g
Salt (g)	4.4 g	0.5 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!



Roast the Potatoes

- 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.
- Toss with **salt, pepper** and a drizzle of **oil**. 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.



Make the Satay Sauce

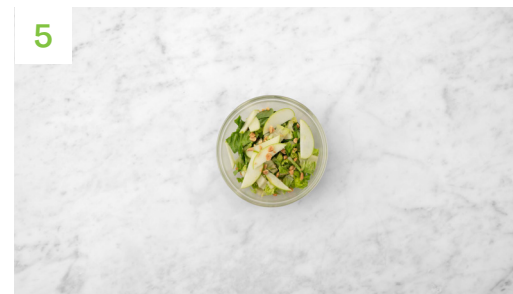
- Return the pan to medium-high heat.
- Add **coconut milk, peanut butter, rogan josh paste, ketjap manis**, remaining **Thai spice**, 1 tsp **sugar** and 1 tbsp **water** (double both for 4p).
- Stir well to combine and bring to the boil.
- Reduce the heat, then cook until thickened and creamy, stirring continuously, 2-4 mins.
- Once reduced, remove from the heat. Add a squeeze of **lime juice**. Mix together, taste and season with **salt** and more **lime juice** if desired.



Get Prepped

- Zest and quarter the **lime**.
- Chop the **peanuts**.
- Trim the **baby gem** (keep aside 1 leaf per person).
- Halve the remaining **baby gem** lengthways then thinly slice widthways.
- Place a hand on top of the **chicken**. Slice horizontally to make two thin **steaks**. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.

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



Assemble the Salad

- Meanwhile, quarter the **apple** and remove the core and seeds. Cut lengthways into thin slices.
- Squeeze the remaining **lime juice** into a salad bowl and mix together with 1 tbsp **oil** (double for 4p).
- Add the chopped **peanuts, apple** and sliced **baby gem** to the bowl with the **lime dressing**, then toss to coat. Season to taste with **salt** and **pepper**.
- Pop your burger **buns** in the oven to warm through, 1-2 mins.



Fry the Chicken

- Toss the **chicken** with the **lime zest, half the Thai spice, salt** and **pepper**.
- Place a large pan over medium-high heat with a drizzle of **oil**.
- When hot, add the **chicken** and fry until cooked through, 3-6 mins each side. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Once cooked, remove from the pan and cover to keep warm.

TIP: Cook in batches if necessary.



Garnish and Serve

- Reheat the satay sauce if needed and spread a spoonful over the cut side of each burger **bun**.
- Pop a **lettuce** leaf on the **bun** base, top with the **chicken**, then close with the **bun** lid.
- Serve the **chicken** burgers with the **apple** salad and **potato** wedges alongside.
- Pop the remaining satay sauce into a small bowl for dipping.

Enjoy!