



Pesto Chicken Burger and Bacon Baby Potatoes

with balsamic salad

Street Food 40-45 mins • Eat me first • Egg(s) not included

17



Brioche Buns



Chicken Breast



Bacon Lardons



Baby Potatoes



Green Pesto



Mayo



Balsamic Glaze



Scallion



Breadcrumbs



Grated Italian Style Hard Cheese



Salad Leaves

Pantry Items: Salt, Pepper, Oil, Egg



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

Ingredients

	2P	4P
Brioche Buns	2 units	4 units
Chicken Breast	320 g	640 g
Bacon Lardons	100 g	200 g
Baby Potatoes	500 g	1000 g
Green Pesto	1 sachet	2 sachets
Mayo	2 sachets	4 sachets
Balsamic Glaze	1 sachet	2 sachets
Scallion	1 unit	2 units
Breadcrumbs	1 pack	2 packs
Grated Italian Style Hard Cheese	25 g	50 g
Salad Leaves	120 g	240 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	673.5 g	100 g
Energy (kJ/kcal)	4276 kJ/ 1022 kcal	634.9 kJ/ 151.7 kcal
Fat (g)	41.9 g	6.2 g
Sat. Fat (g)	10.3 g	1.5 g
Carbohydrate (g)	102.5 g	15.2 g
Sugars (g)	14.4 g	2.1 g
Protein (g)	62.7 g	9.3 g
Salt (g)	3.3 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.

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Make the Potatoes

- Preheat oven to 240°C/220°C fan/gas mark 9.
- Halve any larger **potatoes**.
- On a lined baking tray, toss with **salt, pepper** and a drizzle of **oil**. Roast on the top shelf of the oven, 15-20 mins.
- After 20 mins, remove from the oven. Lightly crush each **potato** with the bottom of a pan.
- Drizzle with **oil**. Sprinkle with **cheese** and **bacon**. **IMPORTANT:** Wash hands and equipment after handling raw meat. Return to the top shelf of the oven until golden, 10-15 mins.



Coat the Chicken

- Beat one **egg** (double for 4p) in a medium bowl.
- Add the **breadcrumbs** to a separate bowl. Season with **salt** and **pepper**.
- Dip the **chicken** first into the **egg** and then the **breadcrumbs**, ensuring it's completely coated.
- Transfer to a clean plate.



Mix the Mayo

- Meanwhile, in a small bowl, mix together the **pesto** and **mayo**.
- In a separate large bowl, mix together the **balsamic glaze**, 1 tbsp of **oil** (double for 4p), **salt** and **pepper**. This is your dressing!
- Trim the **baby gem**, halve lengthways and thinly slice widthways.
- Just before serving, toss the **salad leaves** through the balsamic dressing.
- Trim and thinly slice the **scallion**.



Cook the Chicken

- Place a large pan over high heat with just enough **oil** to cover the bottom.
- 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.
- Turn every 2-3 mins and adjust the heat if necessary. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Meanwhile, pop the **buns** into the oven to warm through, 1-2 mins.

TIP: Cook in batches if the pan is too crowded.



Prep the Chicken

- Lay the **chicken** out on a board.
- Place your hand flat on top of the **chicken breast** and slice through horizontally to make two thin **steaks**. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging.
- Repeat with the other **breast(s)**.
- Season with **salt** and **pepper**.

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



Assemble and Serve

- When everything's ready, spread the **pesto mayo** over the cut side of the **bun** lids.
- Top the **bun** bases with a handful of balsamic salad.
- Load on the crumbed **chicken**, then sandwich shut with the **bun** lids.
- Serve the remaining salad and cheesy **bacon** smashed **potatoes** alongside.
- Sprinkle sliced **scallion** over the **potatoes** to finish.

Enjoy!