

Chicken Satay Burger

with potato wedges and peanut salad

Street Food 30 – 35 mins • Spicy



Chicken Breast



Potatoes



Salad Leaves



Rogan Josh Curry Paste



Thai Style Spice Mix



Apple



Lime



Peanut Butter



Peanuts



Brioche Buns



Ketjap Manis



Coconut Milk

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



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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, zester

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Potatoes	600 g	1200 g
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
Brioche Buns	2 units	4 units
Ketjap Manis	1 sachet	2 sachets
Coconut Milk	1 pack	2 packs

Nutrition

	Per serving	Per 100g
for uncooked ingredients	825 g	100 g
Energy (kJ/kcal)	4211 kJ/ 1006 kcal	510 kJ/ 122 kcal
Fat (g)	39.9 g	4.8 g
Sat. Fat (g)	18.9 g	2.3 g
Carbohydrate (g)	111.8 g	13.5 g
Sugars (g)	24.8 g	3 g
Protein (g)	55.7 g	6.8 g
Salt (g)	2.8 g	0.3 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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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

- Stir the **coconut milk** to dissolve any lumps.
- Add **coconut milk, peanut butter, rogan josh paste, ketjap manis, remaining Thai spice, 1 tsp sugar** and 1 tbsp **water** (double both for 4p) to the pan.
- Stir to combine and bring to the boil.
- Reduce the heat and cook, stirring, until thickened and creamy, 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 **salad leaves** (reserve 1 leaf per person).
- Halve the remaining **salad leaves** 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 chopped **salad leaves** 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. Return the empty pan to medium-high heat.

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



Garnish and Serve

- Reheat the satay sauce if needed and spread a spoonful over the cut side of each burger **bun**.
- Pop a **salad 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!