



Cheesy Chicken Burger with Ballymaloe Relish

with buttery herby potatoes

Family Quick Cook 20 – 25 mins

25



Chicken Breasts



Mayo



Baby Potatoes



Brioche Buns



Tomato



Scallion



Dried Oregano



Grated Cheese



Ballymaloe Tomato Relish



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



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

Colander, pot with lid

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Mayo	2 sachets	4 sachets
Baby Potatoes	500 g	1000 g
Brioche Buns	2 units	4 units
Tomato	1 unit	2 units
Scallion	1 unit	2 units
Dried Oregano	1 sachet	2 sachets
Grated Cheese	50 g	100 g
Ballymaloe Tomato Relish	1 pot	2 pots

Nutrition

	Per serving	Per 100g
for uncooked ingredients	573.5 g	100 g
Energy (kJ/kcal)	3230 kJ/ 772 kcal	563.2 kJ/ 134.6 kcal
Fat (g)	25.6 g	4.5 g
Sat. Fat (g)	8.7 g	1.5 g
Carbohydrate (g)	86.5 g	15.1 g
Sugars (g)	15.8 g	2.8 g
Protein (g)	53.1 g	9.3 g
Salt (g)	1.7 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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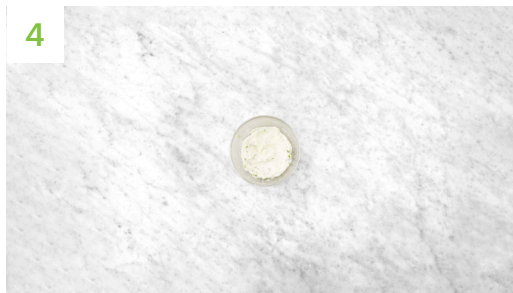


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Cook the Potatoes

- Preheat the oven to 220°C/200°C fan/gas mark 7. Boil a large pot of **salted water** for the **potatoes**.
- Halve the **potatoes** widthways (quarter larger **potatoes**).
- When boiling, add the **potatoes** to the **water**, lower the heat to medium and cook until fork tender, 15-20 mins.
- Once cooked, drain in a colander and return to the pot, off the heat.
- Mix in a knob of **butter** and the **oregano**. Season to taste with **salt** and **pepper**. Set aside and cover to keep warm.



Make the Mayo

- Meanwhile, trim and thinly slice the **scallion**.
- Thinly slice the **tomato**.
- In a small bowl, mix together the **mayo** and **scallion**. Season to taste with **salt** and **pepper**.



Prep the Chicken

- Meanwhile, place your hand flat on top of the **chicken breast**.
- 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)**.

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



Warm the Buns

- When everything is almost ready, scatter the **cheese** over the cut side of the **bun** bases.
- Pop the **buns** into the oven.
- Cook until the **cheese** has started to melt, 2-3 mins.



Fry the Chicken

- Place a large pan over medium-high heat with a drizzle of **oil**.
- When hot, add the **chicken** and season with **salt** and **pepper**.
- Cook through, 3-6 mins each side. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.

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



Assemble and Serve

- Spread the **mayo** over the cut side of the **bun** lids.
- Top the **bun** bases with slices of **tomato** and pan-fried **chicken**.
- Spoon over the **Ballymaloe relish** then sandwich closed with the **bun** lid.
- Serve the herby **baby potatoes** alongside.

Enjoy!