

Spicy Prawn Burger with paprika baby potatoes

Quick Cook 20 – 25 mins • Eat me first • Extra spicy

15



Prawns



Brioche Buns



Baby Potatoes



Paprika



Onion



Red Wine Vinegar



Aioli



Carrot



Gochujang Paste



Salad Leaves



Tomato



Ketchup

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



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, grater, pot with lid

Ingredients

	2P	4P
Prawns	180 g	360 g
Brioche Buns	2 units	4 units
Baby Potatoes	500 g	1000 g
Paprika	2 sachets	4 sachets
Onion	1 unit	2 units
Red Wine Vinegar	1 sachet	2 sachets
Aioli	1 sachet	2 sachets
Carrot	1 unit	2 units
Gochujang Paste	1 sachet	2 sachets
Salad Leaves	120 g	240 g
Tomato	1 unit	2 units
Ketchup	2 sachets	4 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	692 g	100 g
Energy (kJ/kcal)	2836.8 kJ/ 678 kcal	409.9 kJ/ 98 kcal
Fat (g)	21.9 g	3.2 g
Sat. Fat (g)	2.5 g	0.4 g
Carbohydrate (g)	98.1 g	14.2 g
Sugars (g)	20.9 g	3 g
Protein (g)	27.8 g	4 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.

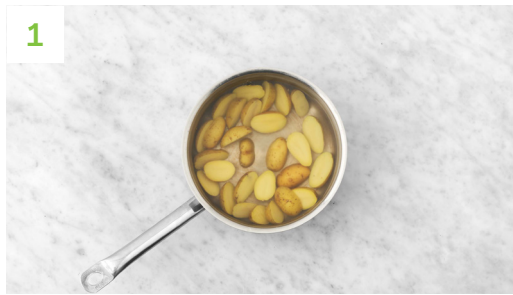
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Boil the Potatoes

- Preheat the oven (for the **buns**) to 220°C/200°C fan/gas mark 7 (you can also warm the **buns** in the toaster).
- Boil a pot of **salted water** for the **potatoes**.
- Halve the **potatoes** (quarter larger pieces).
- When boiling, add the **potatoes** to the **water**, lower the heat to medium and cook until fork tender, 15-20 mins.
- Drain in a colander and return to the pot, off the heat. Cover to keep warm.

TIP: If you're in a hurry you can boil the water in your kettle.



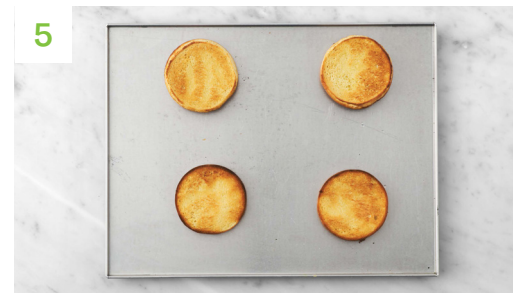
Fry the Prawns

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, add the **prawns** and season with **salt** and **pepper**.
- Cook until pink on the outside, 4-5 mins.
- Once cooked, remove the pan from the heat.
IMPORTANT: Wash hands and equipment after handling raw prawns. Prawns are cooked when pink on the outside and opaque in the middle.



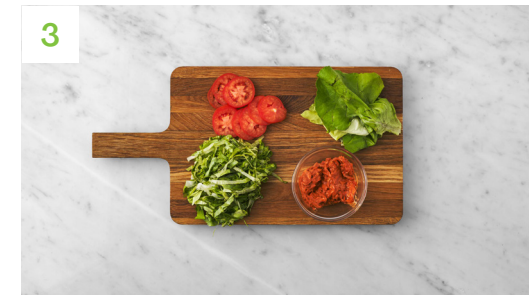
Pickle the Onion

- Meanwhile, halve, peel and slice the **onion** as thinly as possible.
- Pop into a small bowl along with the **red wine vinegar**, ¼ tsp **salt** and ½ tsp **sugar** (double both for 4p).
- Toss to coat then set aside, continuing to stir occasionally.
- Drain before serving.



Finishing Touches

- Once the **potatoes** are cooked, stir through a knob of **butter** and the **paprika**.
- Toss to coat then season to taste with **salt** and **pepper**.
- Pop the **buns** onto a baking tray. Warm in the oven, 2-3 mins.



Prep the Veg

- Trim the **carrot** and coarsely grate (unpeeled).
- To make the slaw, toss the **carrot** with **gochujang** (use less if you don't like spice), **ketchup** and **half** the **aioli**. Season to taste with **salt** and **pepper**.
- Thinly slice the **tomato**.
- Trim the **salad leaves**. Reserve one leaf per burger and thinly slice the rest.
- Just before serving, toss the chopped **salad leaves** with the remaining **aioli** and **half** the drained **onion**. Season to taste with **salt** and **pepper**.



Assemble and Serve

- Place a **salad leaf** on each **bun** base.
- Load on the sliced **tomato**, remaining pickled **onion**, **carrot** slaw and **prawns**.
- Sandwich your burger closed with the top **bun**.
- Serve the **paprika butter potatoes** alongside.

Enjoy!