



Crispy Chicken Burger and Chorizo Chutney

with homemade chips

Street Food 40 – 45 mins • Egg(s) not included

17



Chicken Breast



Chorizo



Apple Cider Vinegar



Brioche Buns



Aioli



Sweet Chilli Sauce



Breadcrumbs



Radish



Salad Leaves



Mayo



Shallot



Potatoes

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



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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, pot with lid

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Chorizo	100 g	200 g
Apple Cider Vinegar	1 sachet	2 sachets
Brioche Buns	2 units	4 units
Aioli	1 sachet	2 sachets
Sweet Chilli Sauce	1 sachet	1 sachet
Breadcrumbs	1 pack	2 packs
Radish	125 g	250 g
Salad Leaves	120 g	240 g
Mayo	1 sachet	2 sachets
Shallot	1 unit	2 units
Potatoes	600 g	1200 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	790 g	100 g
Energy (kJ/kcal)	4489.4 kJ/ 1073 kcal	568.3 kJ/ 135.8 kcal
Fat (g)	42.5 g	5.4 g
Sat. Fat (g)	8.9 g	1.1 g
Carbohydrate (g)	114.2 g	14.5 g
Sugars (g)	15.9 g	2 g
Protein (g)	61.3 g	7.8 g
Salt (g)	3.1 g	0.4 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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Cook the Chips

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** into 1cm slices, then into 1cm chips (peeling optional).
- Pop onto a large (lined) baking tray.
- Drizzle with **oil**, season well with **salt** and **pepper**, then toss to coat. Spread out in a single layer.
- When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn the tray halfway through.

TIP: Use two baking trays if necessary.



Make the Chorizo Chutney

- Trim the **salad leaves**. Reserve one leaf per burger then halve the rest lengthways and thinly slice widthways.
- Place a pot over medium-high heat with a drizzle of **oil**.
- Add the **chorizo** and **shallot**. Fry until **chorizo** starts to brown, 3-4 mins.
- Add **half** the **apple cider vinegar** and allow to evaporate.
- Stir in the **sweet chilli sauce**, 1 tsp **sugar** (double for 4p) and a splash of **water**. Simmer for 2-3 mins, then set aside and cover to keep warm.



Crumb the Chicken

- Place a hand on top of the **chicken**. Slice horizontally to make two thin **steaks**. Season with **salt** and **pepper**.
- Beat one **egg** (double for 4p) in a medium bowl.
- Season the **breadcrumbs** with **salt** and **pepper** in another bowl.
- Dip the **chicken** first in **egg** then in **breadcrumbs**. **IMPORTANT:** Wash hands and equipment after handling raw chicken.

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



Dress the Salad

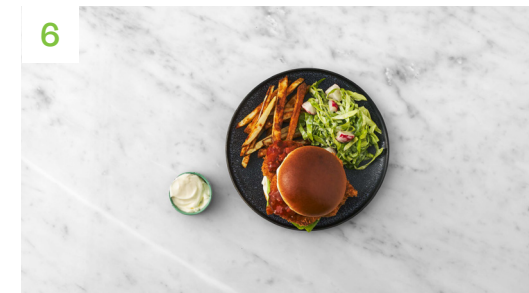
- In a large bowl for the salad, make a dressing by mixing the remaining **apple cider vinegar**, **mayo**, 1 tbsp **oil**, ½ tsp **sugar** (double both for 4p), **salt** and **pepper**.
- Just before serving, toss the **radish** and chopped **salad leaves** through the dressing.
- Season to taste with **salt** and **pepper**.
- When everything is almost ready, pop the **brioche buns** into the oven to warm through, 2-3 mins.



Fry the Chicken

- Place a pan over high heat with just enough **oil** to coat the bottom.
- Once hot, lay the crumbed **chicken** into the pan. Reduce the heat to medium-high.
- Fry until golden brown and cooked through, 8-10 mins. Turn every 2-3 mins, adjusting heat if necessary. **IMPORTANT:** Chicken is cooked when no longer pink in the middle.
- Meanwhile, halve, peel and chop the **shallot** into small pieces.
- Trim and quarter the **radish**.

TIP: Cook in batches if necessary.



Finish and Serve

- Spread **aioli** over the cut side of each **bun**.
- Top each base **bun** with reserved **salad leaves** and crumbed **chicken**.
- Drizzle over the **chorizo** chutney, then sandwich closed with top **bun**.
- Plate the crispy chips and salad alongside.
- Use any remaining **aioli** for dipping.

Enjoy!