



# Pulled Chicken Burger

with cheesy chorizo chips and salad

Street Food 40 – 45 mins • Spicy

17



Chicken Breast



Potatoes



Cajun Spice Mix



Aioli



Apple Cider Vinegar



Salad Leaves



Tomato



Chorizo



Grated Cheese



Chipotle Paste



BBQ Sauce



Brioche Buns

Pantry Items: Salt, Pepper, Oil, Water, 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

Baking sheet with baking paper, pot with lid, sieve

## Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Potatoes	600 g	1200 g
Cajun Spice Mix	1 sachet	2 sachets
Aioli	1 sachet	2 sachets
Apple Cider Vinegar	2 sachets	4 sachets
Salad Leaves	120 g	240 g
Tomato	1 unit	2 units
Chorizo	100 g	200 g
Grated Cheese	50 g	100 g
Chipotle Paste	1 sachet	2 sachets
BBQ Sauce	2 sachets	4 sachets
Brioche Buns	2 units	4 units

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	761 g	100 g
Energy (kJ/kcal)	4531.3 kJ/ 1083 kcal	595.4 kJ/ 142.3 kcal
Fat (g)	48.3 g	6.3 g
Sat. Fat (g)	15 g	2 g
Carbohydrate (g)	100.5 g	13.2 g
Sugars (g)	19.5 g	2.6 g
Protein (g)	69.9 g	9.2 g
Salt (g)	4 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe.

## 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.

## Contact

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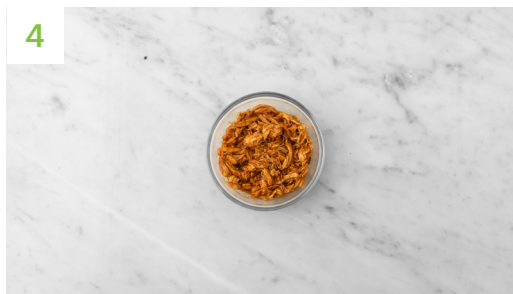
You can recycle me!



## Make the Cajun Chips

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- Pop the chips onto a large (lined) baking tray.
- Drizzle with **oil**, season with **Cajun spice**, **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.



## Load the Chips

- Once the chips are cooked, carefully push them towards the centre of the baking tray.
- Top with **chorizo** and **cheese** then return to the oven until the **cheese** has melted, 6-8 mins.
- Meanwhile, using two forks, shred the **chicken** as finely as you can.
- Mix the shredded **chicken** with **BBQ sauce**, **chipotle paste**, remaining **apple cider vinegar** and 1 tsp **sugar** (double for 4p).
- Mix to coat well and season to taste with **salt** and **pepper**.



## Prep the Salad

- Boil a large pot of **salted water** for the **chicken**.
- Meanwhile, to make your dressing, add **half** the **aioli** and **half** the **apple cider vinegar** to a salad bowl.
- Mix well and season to taste with **salt** and **pepper**.
- Trim the **salad leaves**. Reserve a leaf for each burger. Quarter the remainder lengthways and separate the leaves.
- Thinly slice the **tomato**.



## Finishing Touches

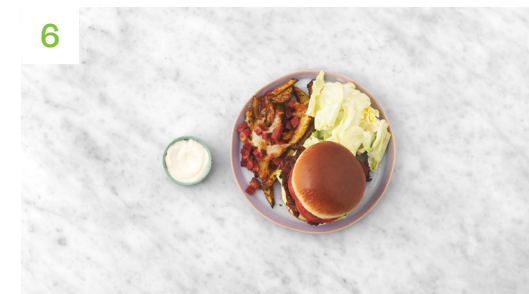
- Meanwhile, pop the **buns** into the oven to warm through, 2-3 mins.
- Just before serving, toss the chopped **salad leaves** through the dressing.



## Cook the Chicken

- Once the **water** is boiling, lower heat to medium-high then add the **chicken** and a pinch of **pepper**.
- Cover and simmer until the **chicken** is cooked, stirring halfway, 12-15 mins.
- Drain and set aside. **IMPORTANT:** Wash hands and equipment after handling raw chicken and its packaging. Chicken is cooked when no longer pink in the middle.

**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

- To assemble the burgers, spread a spoonful of the remaining **aioli** over each base **bun**.
- Top with reserved **salad leaves**, **chipotle pulled chicken** and sliced **tomatoes**.
- Sandwich closed with the top **bun**.
- Serve the salad, any remaining **tomato** slices and loaded chips alongside.

Enjoy!