

Pesto Chicken Burger and Bacon Potatoes

with balsamic salad











Bacon Lardons

Chicken Breast





Baby Potatoes





Green Pesto

Balsamic Glaze



Scallion



Breadcrumbs



Grated Italian Style Hard Cheese



Brioche Buns



Salad Leaves



Pantry Items: Egg, Salt, Pepper, Oil



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

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Bacon Lardons	100 g	200 g
Baby Potatoes	500 g	1000 g
Green Pesto	30 g	60 g
Mayo	2 sachets	4 sachets
Balsamic Glaze	1 sachet	2 sachets
Scallion	1 unit	2 units
Breadcrumbs	1 pack	2 packs
Grated Italian Style Hard Cheese	1 unit	2 units
Brioche Buns	2 units	4 units
Salad Leaves	120 g	240 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	685 g	100 g
Energy (kJ/kcal)	4426.7 kJ/ 1058 kcal	646.2 kJ/ 154.5 kcal
Fat (g)	45.5 g	6.6 g
Sat. Fat (g)	11 g	1.6 g
Carbohydrate (g)	101.4 g	14.8 g
Sugars (g)	13.8 g	2 g
Protein (g)	68 g	9.9 g
Salt (g)	3.2 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.

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Make the Potatoes

- Preheat oven to 240°C/220°C fan/gas mark 9.
- Halve any larger potatoes.
- On a lined baking tray, toss the potatoes with salt, pepper and a drizzle of oil. Roast on the top shelf of the oven, 15-20 mins.
- After 20 mins, remove from the oven. Lightly crush each **potato** with the bottom of a pan.
- Drizzle with oil. Sprinkle with cheese and bacon. IMPORTANT: Wash hands and equipment after handling raw meat. Roast until golden, 10-15 mins.



Mix the Mayo

- Meanwhile, in a small bowl, mix together the pesto and mayo.
- In a large bowl, make your dressing by mixing together the balsamic glaze, 1 tbsp of oil (double for 4p), salt and pepper.
- Trim the salad leaves, halve lengthways and thinly slice widthways.
- Trim and thinly slice the **scallion**.
- Just before serving, toss the salad leaves through the balsamic dressing.



Prep the Chicken

- Lay the **chicken** out on a board.
- Place your hand flat on top of the chicken and 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).
- Season with **salt** and **pepper**.

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



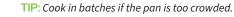
Coat the Chicken

- Beat one egg (double for 4p) in a medium bowl.
- Add the breadcrumbs to a separate bowl. Season with salt and pepper.
- Dip the chicken first into the egg and then the breadcrumbs, ensuring it's completely coated.
- Shake off any excess breadcrumbs and transfer to a clean plate.



Cook the Chicken

- Place a large pan over high heat with just enough oil to cover the bottom.
- Once hot, lay the chicken into the pan, reduce the heat to medium-high and fry until golden brown and cooked through, 8-10 mins.
- Turn every 2-3 mins, adjusting the heat if necessary.
 IMPORTANT: Chicken is cooked when no longer pink in the middle.
- Meanwhile, pop the buns into the oven to warm through, 1-2 mins.





Assemble and Serve

- When everything's ready, spread the pesto mayo over the cut side of the bun lids.
- Top the **bun** bases with a handful of balsamic salad.
- Load on the crumbed chicken, then sandwich shut with the bun lids.
- Serve the remaining salad and cheesy bacon smashed potatoes alongside.
- Sprinkle sliced scallion over the potatoes to finish.

Enjoy!