HELLO FRESH

Chicken and Truffle Burger
with cheesy fries and tomato side salad

30 − 35 mins • Egg(s) not included

22

Chicken Breast	Potatoes
Grated Italian Style Hard Cheese	Creme Fraiche
Brioche Buns	Tomato
Truffle Oil	Salad Leaves
Breadcrumbs	Stock
Italian Herbs	Honey Mustard Dressing

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

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2024-W43

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, pan with lid

Ingredients

	2P	4P
Chicken Breast	320 g	640 g
Potatoes	600 g	1200 g
Grated Italian Style Hard Cheese	1 unit	2 units
Creme Fraiche	110 g	220 g
Brioche Buns	2 units	4 units
Tomato	2 units	4 units
Truffle Oil	1 pack	2 packs
Salad Leaves	40 g	80 g
Breadcrumbs	1 pack	2 packs
Stock	1 sachet	2 sachets
Italian Herbs	½ sachet	1 sachet
Honey Mustard Dressing	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	760.6 g	100 g
Energy (kJ/kcal)	4246.8 kJ/ 1015 kcal	558.3 kJ/ 133.4 kcal
Fat (g)	38.2 g	5 g
Sat. Fat (g)	14.7 g	1.9 g
Carbohydrate (g)	113.2 g	14.9 g
Sugars (g)	13.8 g	1.8 g
Protein (g)	63.2 g	8.3 g
Salt (g)	2.5 g	0.3 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.

1

Cook the Chips

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

TIP: *Use two baking trays if necessary.*

2

Crumb the Chicken

- Place a hand on the **chicken**. Slice horizontally to make two thin **steaks**. Season with **salt** and **pepper**.
- Beat one **egg** (per 2P) in a bowl.
- Season the **breadcrumbs** with **salt**, **pepper** and **half** a sachet of **Italian herbs** (per 2P) in another bowl.
- Dip **chicken** in **egg** then in **breadcrumbs**. **IMPORTANT:** Wash hands and equipment after handling raw chicken.

TIP: *Notice a stronger smell from your chicken? This is normal due to packaging used to keep it fresh.*

3

Cook 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.
- Once cooked, remove from the pan and cover to keep warm.

TIP: *Cook in batches if necessary.*

4

Make the Sauce

- Return the empty pan to high heat, adding the **creme fraiche** and **stock**.
- Cook until thickened, stirring occasionally, 2-3 mins.
- Remove from the heat and stir through the **truffle oil**.
- Season to taste with **salt** and **pepper**.
- Cover to keep warm.

TIP: *Loosen with a splash of water if the sauce becomes too thick.*

5

Finishing Touches

- Chop the **tomatoes** into 2cm chunks.
- Add the **tomato** to a bowl along with the **salad leaves**.
- Just before serving, toss through the **honey mustard dressing**.
- Pop the **buns** into the oven to warm through, 2-3 mins.

TIP: *Keep an eye on them so they don't burn!*

6

Assemble and Serve

- To assemble the burgers, top each base **bun** with crispy **chicken** and a spoonful of truffle sauce.
- Close with the top **bun**.
- Serve the cheesy chips and salad alongside.

Enjoy!