



Double Chicken Katsu Burger and Katsu Mayo with Sesame Wedges and Rice Vinegar Pickled Salad

Street Food 45 Minutes • 2.5 of your 5 a day

N° 27



Radishes



Carrot



Cucumber



Burger Bun



Baby Gem Lettuce



Potato



Sesame Seeds



Mayonnaise



Korma Curry Paste



Honey



Rice Vinegar



Ginger Purée



Panko Breadcrumbs



Cornflour



Ground Ginger



Soy Sauce



Chicken Thigh

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Vegetable Peeler, Two Baking Trays and Frying Pan.

Ingredients

	2P	3P	4P
Radishes**	1 small bag	1 large bag	2 small bags
Carrot**	1	1	2
Cucumber**	½	1	1
Burger Bun 8) 11) 13)	2	3	4
Baby Gem Lettuce**	1	1	2
Potato**	1 small pack	1 large pack	2 small packs
Sesame Seeds 3)	1 small pot	1 large pot	1 large pot
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Water *	50ml	75ml	100ml
Korma Curry Paste 9)	1 sachet	1 sachet	2 sachets
Honey	1 sachet	2 sachets	2 sachets
Rice Vinegar	2 sachets	3 sachets	4 sachets
Ginger Purée	1 sachet	1 sachet	2 sachet
Sugar*	½ tsp	¾ tsp	1 tsp
Olive Oil*	1 tbsp	1½ tbsp	2 tbsp
Breadcrumbs 13)	50g	75g	100g
Cornflour	50g	70g	100g
Ground Ginger	1 sachet	1½ sachets	2 sachets
Soy Sauce 11) 13)	½ sachet	1 sachet	1 sachet
Chicken Thigh**	4	6	8

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	879g	100g
Energy (kJ/kcal)	5186/1240	590/141
Fat (g)	50	6
Sat. Fat (g)	11	1
Carbohydrate (g)	145	17
Sugars (g)	23	3
Protein (g)	54	6
Salt (g)	3.76	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame 8) Egg 9) Mustard 11) Soya 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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Get Prepped

Preheat your oven to 200°C. Trim the **radishes** and thinly slice. Trim the **carrot**. Use a vegetable peeler to peel long ribbons from all sides of the length of the **carrot**. Stop when you get to the centre, discard the centre. Trim the **cucumber**. Use a vegetable peeler to peel long ribbons from all sides of the length of the **cucumber**. Stop when you get to the seedy centre, discard the centre. Pop the **radishes**, **carrot** and **cucumber** in a large bowl and set aside for later. Halve the **burger buns**, trim the root from the **baby gem lettuce** then separate the **leaves**.



Coat the Chicken

Heat approx 2cm of **oil** in a frying pan on high heat. **TIP:** You want the oil to be nice and hot so the chicken fries properly - heat for 2-3 mins before you add the chicken. While the oil gets hot, dip one piece of **chicken** in the **cornflour mixture** so it's completely covered on both sides. Then dip it in the **breadcrumbs** to coat on both sides. Pop on a plate and repeat with the other **chicken thighs**. **IMPORTANT:** Remember to wash your hands and equipment after handling raw meat.



Roast the Wedges

Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Sprinkle over the **sesame seeds**, toss to coat, then spread out in a single layer and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the wedges nicely spread out.



Fry the Chicken

Once the **oil** is hot, carefully lay the **chicken** in the pan, fry until golden brown on each side and cooked through, 14-16 mins total, turn with tongs every 3-4 mins. **TIP:** Careful not to burn yourself on the hot oil. **IMPORTANT:** Wash your hands after handling raw meat. Once cooked, remove the chicken to a plate covered in kitchen roll. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Pop the **burger buns** in the oven to warm through for 2-3 mins.



Finish The Prep

Put the **mayo** in a small bowl with the **korma paste** and **honey**. Mix together and set aside. Put the **rice vinegar** and **ginger puree** in a small bowl. Add the **sugar** and **olive oil** (see ingredients for both amounts). Season with **salt** and **pepper** and mix with a fork. Set aside - dressing made! Pop the **panko breadcrumbs** in a large bowl and season with **salt** and **pepper**. Mix together. Pop the **cornflour** in another large bowl and add the **water** (see ingredients for amount). Add the **ground ginger** and the **soy sauce** (see ingredients for amount). Season with **salt** and **pepper** and whisk with a fork until well combined.



Finish and Serve

Add the **dressing** to the **radish**, **carrot** and **cucumber** and toss to coat. Spread a spoonful of the **katsu mayo** on the top and bottom of the **burger buns** and serve with a couple of **baby gem leaves** and the **chicken thighs** inside. Add the remaining leaves to the **salad**, toss together. Serve with the **wedges** and **salad** alongside with any remaining **katsu mayo** for dipping your **wedges** in.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.