



Fried Chicken Burger and Blue Cheese Ranch Sauce

with Cheesy Wedges, Spicy Mayo and Tangy Salad

Street Food 50 Minutes • Mild Spice • 1 of your 5 a day

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Potatoes



Chives



Danish Blue Crumb Pot



Creme Fraiche



Mayonnaise



Sambal



Mature Cheddar Cheese



Chicken Breast



Glazed Burger Bun



Apple Cider Vinegar



Baby Plum Tomatoes



Baby Gem Lettuce



Panko Breadcrumbs



Cornflour

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Bowl, grater, baking paper, cling film, saucepan, baking tray, whisk, frying pan, plate and kitchen paper.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Chives**	1 bunch	1 bunch	1 bunch
Danish Blue Crumb Pot** 7)	30g	45g	60g
Creme Fraiche** 7)	75g	120g	150g
Mayonnaise** 8) 9)	1 sachet	1 sachet	2 sachets
Sambal	15g	30g	30g
Mature Cheddar Cheese** 7)	60g	90g	120g
Chicken Breast**	2	3	4
Glazed Burger Bun 13)	2	3	4
Apple Cider Vinegar 14)	1 sachet	1 sachet	2 sachets
Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Baby Plum Tomatoes	125g	250g	250g
Baby Gem Lettuce**	1	2	2
Panko Breadcrumbs 13)	25g	35g	50g
Cornflour	20g	30g	40g
Water for the Cornflour*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	696g	100g
Energy (kJ/kcal)	4201/1004	604/144
Fat (g)	41	6
Sat. Fat (g)	19	3
Carbohydrate (g)	95	14
Sugars (g)	12	2
Protein (g)	64	9
Salt (g)	2.39	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 9) Mustard 13) Gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get Prepped

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Roughly chop the **chives** (use scissors if easier). Put the **blue cheese, creme fraiche** and **half the chives** into a medium bowl and mix together to combine. Put the **mayo** and **sambal** into another small bowl and mix to combine (add less **sambal** if you don't like heat). Set both aside. Grate the **cheddar cheese**. Sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop onto a board, then give it a bash with the bottom of a saucepan until it's 1-2cm thick.



Prep the Chicken

Pop the **panko breadcrumbs** into a medium bowl or plate and season with **salt** and **pepper**. In another medium shallow bowl, mix together the **cornflour** and **water for the cornflour** (see ingredients for amount). Season with **salt** and **pepper**, then whisk until well combined. Dip the **chicken breasts** into the **cornflour mixture**, then the **breadcrumbs**, ensuring they are completely coated. Then pop the **chicken** onto a plate.

IMPORTANT: Wash your hands after handling raw chicken and its packaging.



Roast the Wedges

Pop the wedges onto a large baking tray. Drizzle with oil, season with salt and pepper then toss to coat. Spread out in a single layer. TIP: Use two baking trays if necessary. When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Fry

Put a large frying pan on high heat and add enough **oil** to completely coat the bottom of the pan. TIP: You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken. Once hot, carefully lay the **chicken** into the pan, reduce the heat to medium-high and fry until golden-brown and cooked through, 10-12 mins total. Turn every 2-3 mins and adjust the heat as necessary. Once cooked, transfer the **chicken** to a clean plate lined with kitchen paper. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



Make the Salad

Meanwhile, halve the **burger buns**. Put the **cider vinegar** into a large bowl and add the **olive oil for the dressing** (see ingredients for amount). Season with **salt, pepper** and a pinch of **sugar** (if you have any). Mix together. Halve the **tomatoes** and add them to the **dressing**. Trim the **baby gem** and reserve 1 leaf per person. Halve the remaining **lettuce** lengthways, then thinly slice widthways - you'll add it to the **dressing** just before serving.



Finish and Serve

When the **potatoes** are cooked, remove from the oven and sprinkle over the **cheese**. Return to the oven to bake until the **cheese** has melted, 3-4 mins. Pop the **burger buns** in your oven to warm through for 1-2 mins. Spread a spoonful of your **blue cheese ranch sauce** onto both cut sides of the **buns**. Sandwich the **chicken** and a **lettuce leaf** in between. Add the **chopped lettuce** to the **tomatoes** and serve alongside the **burger**. Sprinkle the remaining **chives** over your **wedges** and plate up with the **spicy mayo** alongside.

Enjoy!