



Korean-Style Fried Chicken and Halloumi Burger with Cucumber Pickle, Sweet Potato Chips and Sriracha Mayo

Street Food 40 Minutes • Little Heat • 2 of your 5 a day

N° 27



Cornflour



Chicken Thigh



Mayonnaise



Sriracha



Ginger Purée



Honey



Ketjap Manis



Sesame Oil



Sesame Seeds



Cucumber



Rice Vinegar



Sweet Potato Fries



Burger Bun



Halloumi

Before you start

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

Cooking tools, you will need:

Mixing Bowl, Measuring Jug, Saucepan, Baking Tray and Frying Pan.

Ingredients

	2P	3P	4P
Cornflour	20g	30g	40g
Chicken Thigh**	2	3	4
Mayonnaise 8 9	1 sachet	1½ sachets	2 sachets
Water for the Mayo Dressing*	½ tbsp	¾ tbsp	1 tbsp
Sriracha	1 sachet	1½ sachets	2 sachets
Ginger Purée	1 sachet	2 sachets	2 sachets
Honey	2 sachets	3 sachets	4 sachets
Ketjap Manis 11 13	1 sachet	1 sachet	2 sachets
Water for the Sauce*	1 tbsp	1½ tbsp	2 tbsp
Sesame Oil 3	1 sachet	1½ sachets	2 sachets
Sesame Seeds 3	1 small pot	1 large pot	1 large pot
Cucumber**	¾	1	1½
Rice Vinegar	1 sachet	1½ sachets	2 sachets
Sweet Potato	1 small pack	1 large pack	2 small packs
Fries**	1 sachet	1 sachet	2 sachets
Burger Bun 8 11 13	2	3	4
Halloumi 7 **	½ block	¾ block	1 block

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	581g	100g
Energy (kJ/kcal)	4399/1052	757/181
Fat (g)	52	9
Sat. Fat (g)	16	3
Carbohydrate (g)	107	18
Sugars (g)	30	5
Protein (g)	44	8
Salt (g)	3.58	0.62

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame **7**) Milk **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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1 Prep the Chicken

Preheat the oven to 210°C. Put the **cornflour** into a large bowl and season with **salt** and **pepper**. Mix to combine. Add the **chicken thighs** and turn them over in the **cornflour** to coat well. Set aside. **IMPORTANT:** Wash your hands after handling raw meat. Mix the **mayo** with the **water** (see ingredient list for amount) and **half** the **sriracha** in a small bowl.



2 Finish the Prep

Put the **ginger** in a small saucepan, along with the **honey**, **ketjap manis**, remaining **sriracha**, **water** (see ingredients for amount), **half** the **sesame oil** and **half** the **sesame seeds**. Put on medium heat, bubble away until sticky and thick, 2-3 mins, reduce the heat if necessary. Stir every minute. Meanwhile, trim the **cucumber** and thinly slice. Put the **rice wine vinegar** and remaining **sesame oil** in a bowl with a pinch of **salt**, **sugar** and **pepper**, mix, add the **cucumber**, toss to combine.



3 Roast the Fries

Pop the **fries** onto a baking tray, drizzle with a little **oil**, and season with a pinch of **salt** and **pepper**. Arrange them in a single layer and put them onto the top shelf of the oven to cook until golden, 18-20 mins. Turn halfway through. Halve the **burger buns** and add them to the oven for the last 5 mins of cooking time.



4 Halloumi Time!

Meanwhile, slice the **halloumi** - 2 slices per person (see ingredient list for the amount you need). Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, 2-3 mins each side. Remove the **halloumi** from the pan to a plate, cover with foil and leave to the side.



5 Fry the Chicken

Put your pan back on medium-high heat and add enough **oil** to coat the bottom of the pan. This will ensure the **chicken** gets really crispy. Once the **oil** is hot, lay in the **chicken thighs**, flatten them down, fry until crispy and golden, 12-14 mins. Turn every 2-3 mins. Discard any **cornflour** left in the bowl. **IMPORTANT:** Wash your hands after handling raw meat. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Once cooked, remove from the heat, place the **chicken** on kitchen paper.



6 Assemble and Serve

Lay a **chicken thigh** on the **bottom half** of each **bun**. Spoon the **sticky sesame sauce** over the top of the **chicken thighs** (reheat first if necessary), followed by a few slices of **cucumber** and the **halloumi**. Top with a small spoonful of **sriracha mayo** and the **burger top**. Serve the **sweet potato chips** on the side and drizzle over the remaining **sriracha mayo**. Sprinkle over the remaining **sesame seeds** and then serve the remaining **cucumber pickle** on the side.

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.