



# Peri Peri Chicken Burger

with Peri Peri Spiced Wedges, Tomato Salad and Sriracha Mayonnaise

N° 9

**FAMILY** Hands On Time: 20 Minutes • Total Time: 35 Minutes • Medium Spice • 1 of your 5 a day



Potato



Peri Peri Seasoning



Garlic Clove



Chicken Thigh



Cider Vinegar



Baby Plum Tomatoes



Mayonnaise



Sriracha



Burger Bun

## Before you start

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

### Basic cooking tools, you will need:

Large Baking Tray, Fine Grater (or Garlic Press), Mixing Bowl and Frying Pan.

### Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Peri Peri Seasoning	1 pot	1 pot	2 pots
Garlic Clove**	1 clove	2 cloves	2 cloves
Chicken Thigh**	4	6	8
Cider Vinegar <b>14)</b>	1 sachet	2 sachets	2 sachets
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Mayonnaise <b>8) 9)</b>	2 sachets	3 sachets	4 sachets
Sriracha	1 sachet	1 sachet	2 sachets
Burger Bun <b>8) 11) 13)</b>	2	3	4

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredient	601g	100g
Energy (kJ/kcal)	4056/970	675/161
Fat (g)	47	8
Sat. Fat (g)	9	2
Carbohydrate (g)	92	15
Sugars (g)	11	2
Protein (g)	47	8
Salt (g)	1.85	0.31

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

**8)** Egg **9)** Mustard **11)** Soya **13)** Gluten **14)** Sulphites

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.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK  
The Fresh Farm  
60 Worship St, London EC2A 2EZ

You can recycle me!

Packed in the UK



## 1. Make the Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, sprinkle over **half** the **peri peri seasoning** then season with **salt** and **pepper**. Toss to coat, then spread out 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 potatoes nicely spread out.



## 4. Cook the Chicken

Heat a frying pan over medium high heat (no oil!). Once hot, place the **thighs** flat in the pan and cook until golden brown all over, 3-4 mins each side. Lower the heat to medium and continue to cook until cooked through, a further 6-8 mins. Turn occasionally. **IMPORTANT:** The chicken is cooked when it is no longer pink in the middle.



## 2. Chicken Time

Peel and grate the **garlic** (or use a garlic press). Pop the **chicken** into a bowl with the **garlic**, remaining **peri peri seasoning**, **half** the **vinegar**, a drizzle of **oil** and season with plenty of **salt** and **pepper**. Mix well to coat then set aside for 5 mins. **IMPORTANT:** Wash your hands after handling raw meat.



## 5. Mayo Time!

Meanwhile in a small bowl, mix together the **mayonnaise** and **sriracha** and season with **salt** and **pepper**. Cut the **burger buns** in half (like a sandwich) then pop in the oven for the last 2-3 mins of the potato cooking time, until warmed through.



## 3. Tomato Time!

Halve the **tomatoes** then pop them into a small bowl with the remaining **vinegar**, a drizzle of **olive oil**, a pinch of **sugar** (if you have some) and season with **salt** and **pepper**. Mix together then set aside.



## 6. Serve!

Pop the **burger buns** on plates and divide **half** the **mayonnaise mixture** between the bottom of the **buns**. Top with the **chicken** and the top of the **burger bun**. Serve with the **wedges**, **tomato salad** and the remaining **mayonnaise** 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.