



Popcorn Chicken & Cheesy Bacon Potatoes

with Corn, Greens & BBQ Sauce

Grab your Meal Kit with this symbol



Chat Potatoes



Corn



Smoked Cheddar Cheese



Diced Bacon



Green Beans



Baby Broccoli



Garlic



Chicken Thigh



Cornflour



Chicken-Style Stock Powder



Nan's Special Seasoning



Herbs



BBQ Sauce



Ranch Dressing



Mustard Mayo

Hands-on: 25-35 mins
Ready in: 35-45 mins

Eat Me Early

Coat juicy chicken thigh in cornflour and a couple of our staple seasonings, and you have our not-so-secret recipe for popcorn chicken! Team with some solid sides - including a good dose of green beans and baby broccoli for crunch, colour, and your veggie fix. When plating up, don't forget to add a drizzle of ranch dressing; it adds that creaminess and tang we know you want!

Pantry items

Olive Oil, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
chat potatoes	1 bag (400g)	1 bag (800g)
corn	1 cob	2 cobs
smoked Cheddar cheese	1 packet (50g)	1 packet (100g)
diced bacon	1 packet (90g)	1 packet (180g)
green beans	1 small bag	1 medium bag
baby broccoli	1 bunch	2 bunches
garlic	2 cloves	4 cloves
chicken thigh	1 small packet	1 large packet
cornflour	1 medium sachet	1 large sachet
chicken-style stock powder	1 medium sachet	1 large sachet
Nan's special seasoning	1 medium sachet	1 large sachet
herbs	1 bag	1 bag
butter*	10g	20g
BBQ sauce	1 packet (40g)	2 packets (80g)
ranch dressing	1 packet	2 packets
mustard mayo	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3693kJ (882Cal)	512kJ (122Cal)
Protein (g)	60.2g	8.3g
Fat, total (g)	40.2g	5.6g
- saturated (g)	13.6g	1.9g
Carbohydrate (g)	65.1g	9g
- sugars (g)	18.7g	2.6g
Sodium (mg)	2257mg	313mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware Allergens may have changed.



Roast the potatoes & corn

Preheat oven to **240°C/220°C fan-forced**. Cut **chat potatoes** and **corn** cob in half. Grate **smoked Cheddar cheese** and set aside. Place **potatoes** on one side of lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Add **corn** to other side of tray. Roast for **10 minutes**, then remove from oven. Sprinkle **bacon** and grated **cheese** over **potatoes** (you may need to break up the bacon with your hands!). Return to oven and roast until potatoes are tender and cheese is melted and golden, a further **10-15 minutes**.

TIP: Cut any larger chat potatoes into quarters! You want them to all be similar in size.



Flavour the chicken

To bowl with the chicken, add **cornflour**, **chicken-style stock powder** and **Nan's special seasoning**. Toss to coat.



Get prepped

Trim **green beans** and **baby broccoli** (halve any thick baby broccoli stems lengthways). Finely chop **garlic**. Cut **chicken thigh** into 2cm chunks and transfer to a medium bowl.



Cook the greens

In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **green beans** and **baby broccoli**, tossing, until tender, **6-7 minutes**. Add **garlic** and cook until fragrant, **1 minute**. Season with **salt** and **pepper** to taste. Transfer to a plate. Cover to keep warm.

TIP: Add a dash of water to help speed up the cooking process!



Cook the chicken

Return pan to medium-high heat with enough **olive oil** to coat the base. When oil is hot, dust off any excess spice mixture from **chicken**, then cook **chicken**, tossing occasionally, until browned and cooked through, **6-8 minutes** (cook in batches if your pan is getting crowded). Transfer to a paper towel-lined plate.



Serve up

Finely chop **herbs**. Sprinkle herbs over potatoes. Spread corn with **butter**, then season. Divide popcorn chicken, corn and greens between plates. Drizzle chicken with **BBQ sauce** and **ranch dressing**. Serve with cheesy bacon potatoes and **mustard mayo**.

Enjoy!

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