

The Hot Chick

Crispy Chicken & Halloumi Burger, Hot Honey, Sesame Wedges and Lime

Craft Burger 40-50 Minutes • Mild Spice



Lime



Mayonnaise



Coleslaw Mix



Glazed Burger Bun



Potato



Black Sesame Seeds



Halloumi



Cornflour



Chicken Thigh



Sriracha



Honey

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

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

Cooking tools

Zester, bowl, baking tray, frying pan and aluminum foil.

Ingredients

Ingredients	2P	3P	4P
Lime**	½	1	1
Mayonnaise 8 9	2 sachets	3 sachets	4 sachets
Coleslaw Mix**	120g	180g	240g
Glazed Burger Bun 13	2	3	4
Potatoes	450g	700g	900g
Black Sesame Seeds 3	1 sachet	2 sachets	2 sachets
Halloumi** 7	125g	250g	250g
Cornflour	10g	20g	20g
Chicken Thigh**	3	5	6
Sriracha	1 sachet	1 sachet	2 sachets
Honey	1 sachet	2 sachets	2 sachets

Pantry	2P	3P	4P
Sugar for the Dressing*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	618g 4068/972	100g 658/157
Fat (g)	45.2	7.3
Sat. Fat (g)	15.4	2.5
Carbohydrate (g)	93.6	15.2
Sugars (g)	20.7	3.4
Protein (g)	52.1	8.4
Salt (g)	2.96	0.48

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame **7)** Milk **8)** Egg **9)** Mustard **13)** Cereals containing gluten

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.

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1 Make the Slaw

Preheat your oven to 200°C/ 200°C fan/gas mark 7.
Zest and halve the **lime**.

Squeeze the **lime juice** into a medium bowl and add the **sugar for the dressing** (see ingredients for amount). Season with **salt** and **pepper**, then add **three quarters** of the **mayo** and mix together. Add the **coleslaw** and mix again. Set aside.

Halve the **burger buns**.



4 Fry the Halloumi

Heat a drizzle of **oil** in a frying pan on medium-high heat.

Once hot, add the **halloumi** and fry until golden, turning frequently, 4-5 mins.

Meanwhile, in a small bowl, mix together the **sriracha**, **honey**, **lime zest** and **water for the sauce** (see ingredients for amount). Set the hot **honey glaze** aside.

Once the **halloumi** is cooked, transfer to a plate and cover with foil to keep warm.



2 Roast the Wedges

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** onto a large baking tray.

Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **sesame seeds**, 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.



5 Fry the Chicken

Put your frying pan back on medium-high heat.

Once hot, lay the **chicken** in the pan. Fry until browned on each side and cooked through, 8-10 mins. Turn every 2-3 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.

Once cooked, add the **honey mixture** to the pan. Turn down the heat to medium and simmer until sticky, 3-4 mins.

Remove the pan from the heat and turn the **chicken** to coat it in the **glaze**.



3 Prep the Chicken

Drain the **halloumi** then cut it into 2 slices per person (see ingredients for amount).

Put the **cornflour** into a bowl and season with **salt** and **pepper**.

Cut each **chicken thigh** into 2-3 pieces (depending on size), then add to the bowl of **cornflour** and toss to coat. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



6 Finish and Serve

When the **wedges** are almost cooked, put the **burger buns** into the oven to warm through, 2-3 mins.

Spread the remaining **mayo** on the **base** and top of each bun. Top with your **chicken** and any remaining **hot honey sauce** in the pan. Finish with the **halloumi** and **bun lid**.

Serve your **craft burgers** with the **sesame wedges** and **slaw** alongside.

Enjoy!