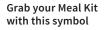


Smokey Chicken & Slaw Burger with Aioli & Fries

CUSTOMER FAVOURITE

KID FRIENDLY











Louisiana Spice



Blend







Burger Buns





Smokey Aioli





Prep in: 15-25 mins Ready in: 30-40 mins

Those smokey flavours are magical, they have the unbeatable power to make your mouth water. The chicken is stacked up in a burger and smeared with smokey aioli to cast a spell on your tastebuds. The only way to break the spell is, of course, to dig in and devour the fries and chicken burger!

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

| 9 | | | | |
|--------------------------|-----------------|-----------------|--|--|
| | 2 People | 4 People | | |
| olive oil* | refer to method | refer to method | | |
| potato | 2 | 4 | | |
| chicken breast | 1 packet | 1 packet | | |
| Louisiana spice blend | 1 sachet | 2 sachets | | |
| carrot | 1 | 2 | | |
| burger buns | 2 | 4 | | |
| shredded cabbage mix | 1 bag (150g) | 1 bag (300g) | | |
| white wine vinegar* | drizzle | drizzle | | |
| smokey aioli | 1 medium packet | 1 large packet | | |
| chicken breast ** | 1 packet | 1 packet | | |
| | | | | |

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3022kJ (722Cal) | 480kJ (114Cal) |
| Protein (g) | 48.1g | 7.6g |
| Fat, total (g) | 22.4g | 3.6g |
| - saturated (g) | 5.4g | 0.9g |
| Carbohydrate (g) | 81.5g | 13g |
| - sugars (g) | 21.8g | 3.5g |
| Sodium (mg) | 1367mg | 217mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|-----------------------|
| Energy (kJ) | 3782kJ (904Cal) | 479kJ (114Cal) |
| Protein (g) | 80.6g | 10.2g |
| Fat, total (g) | 28.1g | 3.6g |
| - saturated (g) | 7.1g | 0.9g |
| Carbohydrate (g) | 81.5g | 10.3g |
| - sugars (g) | 21.8g | 2.8g |
| Sodium (mg) | 1466mg | 186mg |

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- Cut **potato** into fries, then place on a lined oven tray.
- Drizzle with olive oil, season with salt and toss to coat. Bake until tender,
 20-25 minutes.

Little cooks: Kids can help toss the fries.



Cook the chicken

- When fries have 10 minutes remaining, heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook chicken until cooked through, 3-5 minutes each side (cook in batches if your pan is getting crowded).
- Meanwhile, halve burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.

TIP: The chicken is cooked through when it's no longer pink inside.

Custom Recipe: Cook the chicken in batches for best results.



Get prepped

- Place your hand flat on top of chicken breast and slice through horizontally to make two thin steaks.
- SPICY! This is a mild spice blend, but use less if you're sensitive to heat!
 In a medium bowl, combine Louisiana spice blend, a pinch of salt and a drizzle of olive oil. Add chicken and turn to coat.
- · Grate the carrot.

Custom Recipe: If you've doubled your chicken breast, prep chicken in the same way as above.



Serve up

- In a large bowl, combine shredded cabbage mix, carrot and a drizzle of white wine vinegar and olive oil. Season with salt and pepper.
- Top each bun with some slaw and smokey chicken. Spread tops of burger buns with smokey aioli.
- Serve with fries and any remaining aioli and slaw. Enjoy!

Little cooks: Take the lead and help build the burgers!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate



Scan here if you have any questions or concerns