



Corn Chip-Crusted Chicken Burger

with Spiced Fries & BBQ Sauce

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Corn Chips



Chicken Breast



All-American Spice Blend



Panko Breadcrumbs



Burger Buns



Slaw Mix



Mayonnaise



BBQ Sauce

Prep in: 25-35 mins
Ready in: 35-45 mins

Eat Me Early

Add some fun to your chicken burger by crusting it in corn chips and cooking it up into a mouth watering sensation. To give it a little kick we've included our favourite spice blends to the mix. Put it on a bun and serve with spiced fries and creamy slaw. It's a meal that's a delight to make and eat!

Pantry items

Olive Oil, Plain Flour, Egg, Vinegar (White Wine or Balsamic)

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

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Aussie spice blend	1 sachet	1 sachet
corn chips	1 medium packet	1 large packet
chicken breast	1 small packet	2 small packets OR 1 large packet
plain flour*	1 tbs	2 tbs
All-American spice blend	1 sachet	1 sachet
egg*	1	2
panko breadcrumbs	½ packet	1 packet
burger buns	2	4
slaw mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 large packet	2 large packets
vinegar* (white wine or balsamic)	drizzle	drizzle
BBQ sauce	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4630kJ (1107Cal)	686kJ (164Cal)
Protein (g)	55.7g	8.3g
Fat, total (g)	48.9g	7.2g
- saturated (g)	9.7g	1.4g
Carbohydrate (g)	119.6g	17.7g
- sugars (g)	28.3g	4.2g
Sodium (mg)	2175mg	322mg

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](https://www.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. Place **fries** on a lined oven tray. Sprinkle over **Aussie spice blend**, drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.



Toast the burger buns

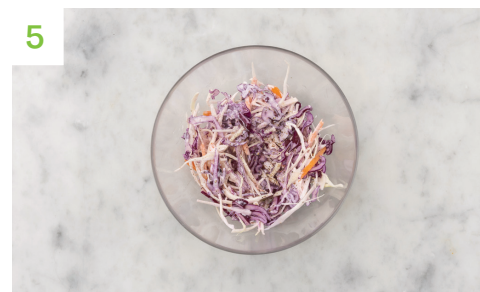
- While the chicken is cooking, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.



Crumb the chicken

- Meanwhile, crush **corn chips** to resemble breadcrumbs. Place **chicken breast** between two sheets of baking paper. Pound **chicken** with a meat mallet or rolling pin until they are an even thickness, about 1cm-thick.
- In a shallow bowl, combine the **plain flour**, **All-American spice blend** and a pinch of **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, combine crushed **corn chips** and **panko breadcrumbs** (see ingredients).
- Coat **chicken** first in the **flour mixture**, followed by the **egg** and finally in **corn chip crumb**. Transfer to a plate.

Little cooks: Help with cracking and whisking the egg.



Toss the slaw

- In a large bowl, combine **slaw mix**, half the **mayonnaise** and a drizzle of **vinegar** and **olive oil**. Season to taste.

Little cooks: Take the lead by combining the ingredients for the slaw!



Cook the chicken

- Heat a large frying pan over medium-high heat with enough **olive oil** to cover the base.
- Cook **crumbed chicken** in batches until golden and cooked through, **2-4 minutes** each side. Transfer to a paper towel-lined plate.

TIP: Add extra oil if needed so the chicken doesn't stick to the pan.

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



Serve up

- Spread the burger bun bases with some **BBQ sauce**. Top with corn chip crumbed chicken and slaw.
- Serve with spiced fries, remaining mayonnaise and any remaining slaw. Enjoy!

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

We're here to help!

Scan here if you have any questions or concerns



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