



Mexican Crumbed Chicken Burger & Fries

with Charred Corn Slaw & Mayonnaise

TAKEAWAY FAVES



Grab your Meal Kit with this symbol



Potato



Sweetcorn



Chicken Breast



Panko Breadcrumbs



Mexican Fiesta Spice Blend



Burger Buns



Shredded Cabbage Mix



Fresh Chilli (Optional)



Mayonnaise



Halumi/
Grill Cheese

Prep in: 25-35 mins
Ready in: 30-40 mins

Eat Me Early

Have you been dreaming of a Mexican-flavoured crumbed chicken burger? Well how about that – so have we! And we promise you, it tastes even better in real life than we had ever imagined.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Plain Flour, Egg, 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

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
sweetcorn	1 tin	1 tin
chicken breast	1 small packet	2 small packets OR 1 large packet
plain flour*	2 tbs	¼ cup
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
Mexican Fiesta spice blend 🌶️	1 sachet	1 sachet
burger buns	2	4
shredded cabbage mix	1 bag (150g)	1 bag (300g)
white wine vinegar*	drizzle	drizzle
fresh chilli 🌶️ (optional)	½	1
mayonnaise	1 large packet	2 large packets
haloumi/grill cheese**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4393kJ (1050Cal)	618kJ (148Cal)
Protein (g)	58g	8.2g
Fat, total (g)	41.6g	5.9g
- saturated (g)	9.2g	1.3g
Carbohydrate (g)	109.1g	15.4g
- sugars (g)	20.9g	2.9g
Sodium (mg)	1453mg	205mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5722kJ (1368Cal)	706kJ (169Cal)
Protein (g)	80g	9.9g
Fat, total (g)	66.6g	8.2g
- saturated (g)	25.9g	3.2g
Carbohydrate (g)	110.9g	13.7g
- sugars (g)	22.2g	2.7g
Sodium (mg)	2453mg	303mg

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.

We're here to help!

Scan here if you have any questions or concerns

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1



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** and season with **salt**. Toss to coat and spread out evenly.
- Bake until tender, **20-25 minutes**.

4



Cook the crumbed chicken

- Return the frying pan to medium-high heat with enough **olive oil** to coat the base.
- Cook **crumbed chicken** in batches until golden and cooked through, **3-5 minutes** each side. Transfer to a paper towel-lined plate and season with a pinch of **salt**.

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

Custom Recipe: Heat the pan as above. Before cooking the chicken, cook haloumi until golden brown, 2 minutes each side. Transfer to a paper towel-lined plate. Continue with step.

2



Char the corn

- Meanwhile, drain the **sweetcorn**.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a large bowl.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.

5



Toss the slaw

- While the chicken is cooking, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- To the bowl of **charred corn**, add **shredded cabbage mix** and a drizzle of **white wine vinegar** and **olive oil**. Season and toss to combine.

3



Crumb the chicken

- Place your hand flat on top of **chicken breast** and slice through horizontally to make two thin steaks.
- SPICY!** This spice blend is hot! Add less if you're sensitive to heat. In a shallow bowl, combine the **plain flour** and a pinch of **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place **panko breadcrumbs** and **Mexican Fiesta spice blend**.
- Coat **chicken** first in **flour**, followed by the **egg** and finally the **breadcrumbs**. Transfer to a plate.

Custom Recipe: If you've added haloumi, slice haloumi in half crossways to get 1 piece each.

6



Serve up

- Thinly slice **fresh chilli** (if using).
- Spread burger bun bases with a layer of **mayonnaise**, then top with **chilli**, Mexican crumbed chicken and charred corn slaw.
- Serve with fries, any remaining mayonnaise and slaw. Enjoy!

Custom Recipe: Add the haloumi to the burger.

Rate your recipe

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