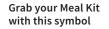


Mexican Crumbed Chicken Burger & Fries

with Charred Corn Slaw & Mayonnaise

TAKEAWAY FAVES













Chicken Breast







Mexican Fiesta



Spice Blend



Shredded Cabbage



Fresh Chilli (Optional)

Burger Buns



Mayonnaise



Haloumi/ Grill Cheese



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



Eat Me Early

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

ingi calcine			
2 People	4 People		
refer to method	refer to method		
2	4		
1 tin	1 tin		
1 small packet	2 small packets OR 1 large packet		
2 tbs	⅓ cup		
1	2		
1 medium packet	1 large packet		
1 sachet	1 sachet		
2	4		
1 bag (150g)	1 bag (300g)		
drizzle	drizzle		
1/2	1		
1 large packet	2 large packets		
1 packet	2 packets		
	refer to method 2 1 tin 1 small packet 2 tbs 1 1 medium packet 1 sachet 2 1 bag (150g) drizzle ½ 1 large packet		

^{*}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 Recine		

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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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.



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.



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.



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.



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.



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

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