



# Easy American Chicken & Slaw Burger

with Fries & Smokey Aioli

AIR FRYER FRIENDLY

KID FRIENDLY

Grab your meal kit with this number

2



Kumara



Potato



Chicken Breast



All-American Spice Blend



Carrot



Burger Buns



Baby Leaves



Shredded Cabbage Mix



Smokey Aioli



Chicken Breast



Diced Bacon

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



Protein Rich



Eat Me Early

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 to dig in and devour the fries and chicken burger!

### Pantry items

Olive Oil, White Wine Vinegar



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

## You will need

Air fryer or Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
kumara	1 (medium)	1 (large)
potato	½	1
chicken breast	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
carrot	1	2
burger buns	2	4
baby leaves	1 small packet	1 medium packet
shredded cabbage mix	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
smokey aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3098kJ (481cal)	481kJ (75cal)
Protein (g)	49.9g	7.7g
Fat, total (g)	19.8g	3.1g
- saturated (g)	4.6g	0.7g
Carbohydrate (g)	91.9g	14.3g
- sugars (g)	20.6g	3.2g
Sodium (mg)	1305mg	202.6mg
Dietary Fibre (g)	9.9g	1.5g

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

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## Cook the fries

- Peel **kumara** and **potato** (see ingredients) and cut into fries.
- Set your air fryer to **200°C**. Place **fries** into the air fryer basket, drizzle with **olive oil**, season with **salt** and cook for **10 minutes**. Shake the basket, then cook until golden, a further **10-15 minutes**.

**TIP:** No air fryer? Preheat oven to 240°C/220°C fan-forced. Place fries on a lined oven tray, drizzle with olive oil, season with salt and toss to coat. Bake until tender, 20-25 minutes.

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## 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 browned and 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:** Chicken is cooked through when it's no longer pink inside.

### CUSTOM OPTIONS



#### DOUBLE CHICKEN BREAST

Follow method above, cooking in batches if necessary.



#### ADD DICED BACON

Cook, breaking up with a spoon, until browned, 4-5 minutes. Stir through smokey aioli.

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## Get prepped

- Meanwhile, 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 **All-American spice blend**, a pinch of **salt** and a drizzle of **olive oil**. Add **chicken** and turn to coat.
- Grate **carrot**.

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## Serve up

- Roughly chop **baby leaves**.
- In a large bowl, combine **shredded cabbage mix**, baby leaves, carrot and a drizzle of **white wine vinegar** and olive oil. Season with salt and pepper.
- Top each bun base with some slaw and American 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!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW49



If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

