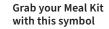


# Portuguese-Style Chicken Burger with Oven-Baked Fries & Lemon Aioli

























Smoked Paprika



Chilli Flakes



(Optional)



**Butter Burger** Buns



Smokey Aioli



Mixed Salad Leaves



**≅** Haloum

**Pantry items** 

Olive Oil, Balsamic Vinegar, Brown Sugar

Hands-on: 25-35 mins Ready in: 35-45 mins



These burgers are jam-packed with delicious flavours, from the juicy Portuguese-style chicken to the creamy lemon aioli and sweet caramelised onion. You'll never settle for a takeaway burger again!



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

#### You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

ingi caici ico				
	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
red onion	1 (medium)	1 (large)		
tomato	1	2		
lemon	1/2	1		
balsamic vinegar*	1 tbs	2 tbs		
water*	½ tbs	1 tbs		
brown sugar* (for the onion)	½ tbs	1 tbs		
garlic	1 clove	2 cloves		
salt*	1/4 tsp	½ tsp		
smoked paprika	1 sachet	1 sachet		
brown sugar* (for the chicken)	1 tsp	2 tsp		
chilli flakes (optional)	pinch	pinch		
chicken breast	1 packet	1 packet		
butter burger buns	2	4		
smokey aioli	1 packet (50g)	1 packet (100g)		
mixed salad leaves	1 bag (30g)	1 bag (60g)		
haloumi**	1 packet	2 packets		

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

#### Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3331kJ (796Cal)	520kJ (124Cal)
Protein (g)	44.5g	6.9g
Fat, total (g)	32.7g	5.1g
- saturated (g)	7.1g	1.1g
Carbohydrate (g)	78.6g	12.3g
- sugars (g)	15.7g	2.5g
Sodium (mg)	772mg	121mg
Occasional Designation		

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4681kJ (1118Cal)	632kJ (151Cal)
Protein (g)	67.5g	9.1g
Fat, total (g)	57.7g	7.8g
- saturated (g)	24.1g	3.3g
Carbohydrate (g)	80.6g	10.9g
- sugars (g)	16.7g	2.3g
Sodium (mg)	1972mg	266mg

#### 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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

2021 | CW21



#### Bake the fries

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



#### Caramelise the onion

While the fries are baking, thinly slice the red onion. Thinly slice the tomato into rounds. Slice the **lemon** into wedges. In a large frying pan, heat a drizzle of **olive oil** over a medium heat. Cook the onion, stirring, until softened, 5-6 minutes. Add the balsamic vinegar, water and brown sugar (for the onion) and mix well. Cook until dark and sticky, 3-5 minutes. Transfer to a bowl.



#### Flavour the chicken

While the onion is cooking, finely chop the garlic. In a medium bowl, combine the salt, garlic, smoked paprika, brown sugar (for the chicken), a small squeeze of **lemon juice**, a drizzle of **olive** oil and a pinch of chilli flakes (if using). Place your hand flat on top of each chicken breast and use a sharp knife to slice through horizontally to make two thin steaks. Add the chicken to the marinade and toss to coat. Set aside.



### **CUSTOM RECIPE**

Cut the haloumi into 1cm-thick slices.



## Cook the chicken

Return the frying pan to a medium-high heat with a drizzle of olive oil. When the oil is hot, cook the chicken until lightly browned and cooked through, **2-4 minutes** each side (depending on size). Transfer to a plate to rest.

**TIP:** The sugar in the marinade may caramelise slightly in the pan - this adds to the flavour! TIP: The chicken is cooked through when it's no longer pink inside.



## Bake the burger buns

Place the **butter burger buns** directly on a wire rack in the oven and bake until heated through, 3 minutes. In a small bowl, combine the smokey aioli with a squeeze of lemon juice.



## Serve up

Slice the burger buns in half. Spread the base of the buns with the lemon aioli and top with mixed salad leaves, Portuguese chicken, tomato and some caramelised onion. Serve with the fries and any remaining lemon wedges.



## **CUSTOM RECIPE**

Add the haloumi slices to the burger.





## **CUSTOM RECIPE**

When the chicken is done, cook the haloumi until browned, 1-2 minutes each side, Remove from the heat.