



Peri Peri Chicken Burger and Spiced Wedges with Tomato Salad and Sriracha Mayonnaise

Customer Favourites 35-40 Minutes • Mild Spice

38



Potatoes



Peri Peri Seasoning



Garlic Clove



Cider Vinegar



Chicken Thigh



Baby Plum Tomatoes



Sriracha Sauce



Burger Bun



Chicken Breast

Pantry Items

Oil, Salt, Pepper, Olive Oil, Mayonnaise

CUSTOM RECIPE

If you chose to swap or upgrade your protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, bowl and frying pan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Peri Peri Seasoning	1 sachet	1 sachet	2 sachets
Garlic Clove**	1	2	2
Cider Vinegar 14	15ml	30ml	30ml
Chicken Thigh**	4	6	8
Baby Plum Tomatoes	125g	250g	250g
Sriracha Sauce	15g	15g	30g
Burger Bun 13	2	3	4
Chicken Breast**	2	3	4

Pantry	2P	3P	4P
Mayonnaise*	4 tbsp	6 tbsp	8 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	582g	100g	542g	100g
Energy (kJ/kcal)	3682/880	633/151	2808/671	518/124
Fat (g)	48.9	8.4	26.2	4.8
Sat. Fat (g)	9.6	1.6	3.0	0.6
Carbohydrate (g)	64.7	11.1	64.8	12.0
Sugars (g)	9.5	1.6	9.7	1.8
Protein (g)	50.7	8.7	47.6	8.8
Salt (g)	1.74	0.30	1.66	0.31

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

13) Cereals containing gluten **14**) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Make the Peri Peri Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop them onto a large baking tray. Drizzle with **oil**, sprinkle over **half** the **peri peri seasoning**, then season with **salt** and **pepper**. Toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Fry the Chicken

Heat a frying pan on medium-high heat (no oil). Once hot, lay the **chicken thighs** flat in the pan. Season, then fry until browned on each side and cooked through, 13-15 mins. Turn every 2-3 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

CUSTOM RECIPE

Fry the **chicken breasts** for 7-8 mins on each side instead. Once cooked, transfer the **chicken** to a board, cover with foil and allow to rest.



Bring on the Marinade

Meanwhile, peel and grate the **garlic** (or use a garlic press). In a large bowl, mix together the **garlic**, the remaining **peri peri seasoning**, **half** the **cider vinegar** and a drizzle of **olive oil**.

Add the **chicken thighs** to the bowl and season with **salt** and **pepper**. Mix well, then set aside to marinate for 5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat.

CUSTOM RECIPE

If you've chosen **chicken breast** instead of **thigh**, sandwich each **breast** between two pieces of baking paper. Pop onto a board, then bash with the bottom of a saucepan until it's 1-2cm thick, then continue with the **marinade** as instructed.



Mix the Spicy Mayo

While the **chicken** cooks, mix together the **mayo** (see pantry for amount) and **sriracha** in a small bowl (keep some **mayo** aside if anyone doesn't want **spicy mayo**). Season with **salt** and **pepper**.

Just before the **wedges** are cooked, halve the **burger buns**. Pop them onto a baking tray and into the oven to warm through, 2-3 mins.



Tomato Time

Halve the **baby plum tomatoes**, then pop them into a small bowl with the remaining **cider vinegar**, a drizzle of **olive oil** and a pinch of **sugar** (if you have any). Season with **salt** and **pepper**.

Mix together, then set aside.



Serve

When everything's ready, spread the **sriracha** mayo over the bun bases. Top with the **peri peri chicken**, then sandwich shut with the bun lids. Serve with the **wedges**, **tomato salad** and any remaining mayo alongside.

Enjoy!