



# Crispy Chicken Katsu Burger and Wedges

with Baby Gem and Pickled Radish Salad

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Street Food 40-50 Minutes • Mild Spice • 1 of your 5 a day



Radishes



Baby Gem Lettuce



Rice Vinegar



Potatoes



Mayonnaise



Korma Curry Paste



Honey



Chicken Breasts



Panko Breadcrumbs



Burger Buns

**Pantry Items**

Oil, Salt, Pepper, Sugar, Olive Oil, Egg

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Bowl, baking tray, baking paper, saucepan, bowl and frying pan.

## Ingredients

| Ingredients                  | 2P   | 3P   | 4P   |
|------------------------------|------|------|------|
| Radishes**                   | 100g | 150g | 200g |
| Baby Gem Lettuce**           | 1    | 1½   | 2    |
| Rice Vinegar                 | 30ml | 45ml | 60ml |
| Potatoes                     | 450g | 700g | 900g |
| Mayonnaise <b>8</b> <b>9</b> | 64g  | 96g  | 128g |
| Korma Curry Paste <b>9</b>   | 50g  | 75g  | 100g |
| Honey                        | 15g  | 30g  | 30g  |
| Chicken Breasts**            | 2    | 3    | 4    |
| Panko Breadcrumbs <b>13</b>  | 25g  | 50g  | 50g  |
| Burger Buns <b>13</b>        | 2    | 3    | 4    |

| Pantry                      | 2P     | 3P      | 4P     |
|-----------------------------|--------|---------|--------|
| Sugar for the Dressing*     | ¼ tsp  | ½ tsp   | ½ tsp  |
| Olive Oil for the Dressing* | 1 tbsp | 1½ tbsp | 2 tbsp |
| Egg*                        | 1      | 2       | 2      |

\*Not Included \*\*Store in the Fridge

## Nutrition

| Typical Values          | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 666g        | 100g     |
| Energy (kJ/kcal)        | 3543 /847   | 532 /127 |
| Fat (g)                 | 26.7        | 4.0      |
| Sat. Fat (g)            | 4.1         | 0.6      |
| Carbohydrate (g)        | 99.1        | 14.9     |
| Sugars (g)              | 18.4        | 2.8      |
| Protein (g)             | 56.6        | 8.5      |
| Salt (g)                | 3.29        | 0.49     |

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

## Allergens

**8**) Egg **9**) Mustard **13**) Cereals containing gluten

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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## Get Prepped

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

Trim the **radishes** and cut into quarters.

Trim the **baby gem** and reserve 1 leaf per person.

Halve the remaining lettuce lengthways and thinly slice widthways.

In a small bowl, combine the **rice vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**, add the **radishes**, then stir together and set aside.

4



## Get Breading

Season the **chicken**, then dip into the **egg** and then the **breadcrumbs**, ensuring it's completely coated. Transfer to a clean plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging and discard any excess egg.

Pop a large frying pan on high heat and add enough **oil** to completely coat the bottom of the pan. **TIP:** You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.

2



## Roast the Wedges

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop them on a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then 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, 25-30 mins. Turn halfway through.

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## Time to Fry

Once hot, carefully lay the **chicken** into the pan, reduce the heat to medium-high and fry until golden-brown and cooked through, 8-10 mins total.

Turn every 2-3 mins and adjust the heat if necessary. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

Meanwhile, halve the **burger buns**. When everything's nearly ready, pop them onto a baking tray and into the oven to warm through, 2-3 mins.

3



## Bring on the Chicken

Meanwhile, in another small bowl, mix together the **mayo**, **korma curry paste** and **honey**. Set aside.

**TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop onto a board, then give it a bash with the bottom of a saucepan until it's 1-2 cm thick.

Crack the **egg** (see pantry for amount) into a medium bowl and whisk. Put the **panko breadcrumbs** into another bowl and season with **salt** and **pepper**.

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## Stack up and Serve

Add the **baby gem** to your bowl of **radishes** and toss to coat in the **dressing**.

Pop the **burger buns** onto your plates. Spread some **korma mayo** over the **bases** and **lids**, then sandwich in the **fried chicken** (slice in half first if needed) and the **reserved baby gem leaves**.

Serve your **wedges** and **radish salad** alongside with any remaining **korma mayo** for dipping.

Enjoy!