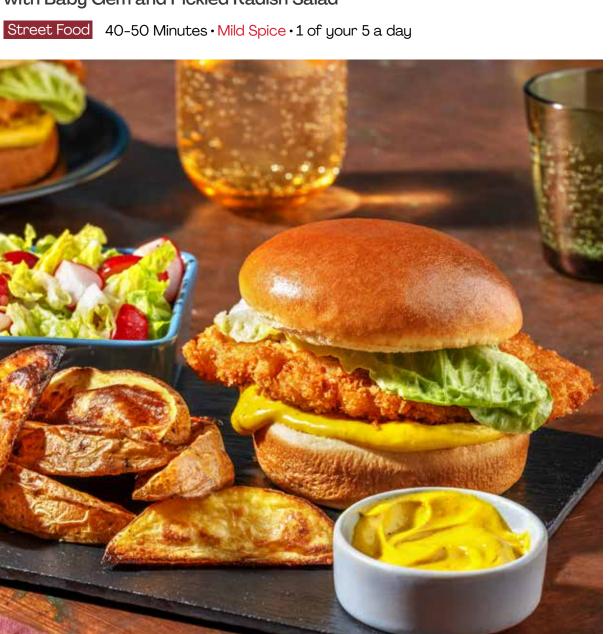


Crispy Chicken Katsu Burger and Wedges



with Baby Gem and Pickled Radish Salad











Rice Vinegar





Mayonnaise



Korma Curry

Potatoes

Baby Gem Lettuce



Honey



Chicken Breasts



Panko Breadcrumbs



Burger Buns

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

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	11/2	2	
Rice Vinegar	30ml	45ml	60ml	
Potatoes	450g	700g	900g	
Mayonnaise 8) 9)	64g	96g	128g	
Korma Curry Paste 9)	50g	75g	100g	
Honey	15g	30g	30g	
Chicken Breasts**	2	3	4	
Panko Breadcrumbs 13)	25g	50g	50g	
Burger Buns 13)	2	3	4	
Pantry	2P	3P	4P	
Sugar for the Dressing*	1/4 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.



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.



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.



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.



Time to Fru

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.



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!

