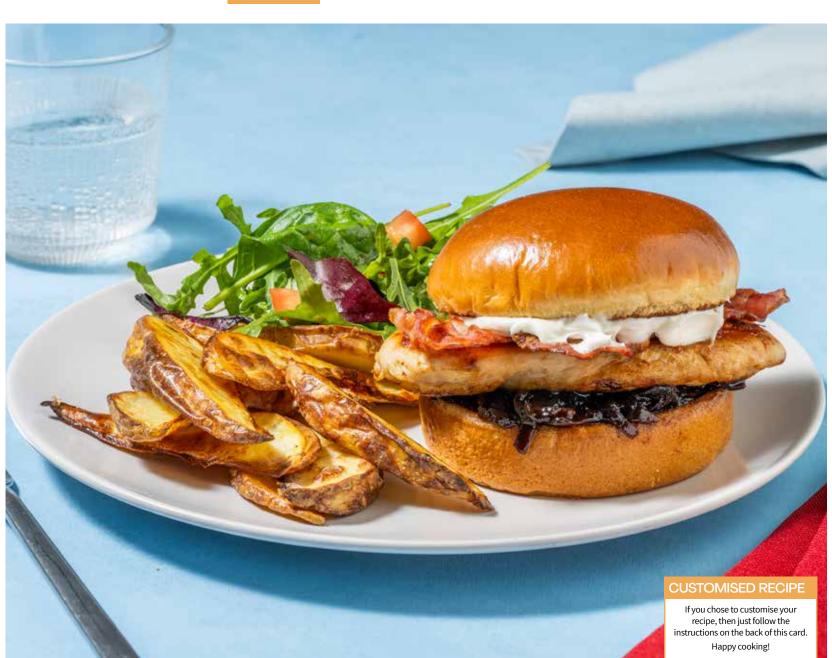


Classic Chicken and Bacon Burger

with Onion Marmalade, Wedges and Salad

35-40 Minutes









Potatoes





Medium Tomato



Streaky Bacon



Burger Buns

Red Wine Vinegar



Onion Marmalade



Baby Leaf Mix

Oil, Salt, Pepper, Sugar, Olive Oil, Mayonnaise

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, baking paper, saucepan, frying pan, bowl, aluminium foil and kitchen paper.

Ingredients

3				
Ingredients	2P	3P	4P	
Potatoes	450g	700g	900g	
Chicken Breasts**	2	3	4	
Medium Tomato	1	1	2	
Red Wine Vinegar 14)	12g	18g	24g	
Streaky Bacon**	4 rashers	6 rashers	8 rashers	
Burger Buns 13)	2	3	4	
Onion Marmalade	40g	60g	80g	
Baby Leaf Mix**	20g	40g	50g	
Pantry	2P	3P	4P	
Sugar*	1 tsp	1½ tsp	2 tsp	
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp	
Mayonnaise*	3 tbsp	5 tbsp	6 tbsp	
*Not Included **Store in the Fridge				

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	579g	100g
Energy (kJ/kcal)	3339 / 798	577/138
Fat (g)	32.3	5.6
Sat. Fat (g)	6.1	1.1
Carbohydrate (g)	76.6	13.2
Sugars (g)	17.4	3.0
Protein (g)	52.4	9.1
Salt (g)	1.93	0.33

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.

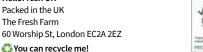
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the 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**, 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, 25-35 mins. Turn halfway through.



Bash your Chicken

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 1-2cm thick. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Fry Time

Heat a drizzle of oil in a large frying pan on medium-high heat. Season the chicken with salt and **pepper**.

Once hot, lay in the **chicken**, turn the heat down to medium and cook until golden brown, 7-8 mins each side. IMPORTANT: The chicken is cooked when no longer pink in the middle.



Make the Salad

While the chicken cooks, cut the tomato into 2cm chunks.

In a large bowl, combine the sugar, olive oil for the dressing (see pantry for both amounts) and red wine vinegar. Season with salt, pepper and mix well.

Add the **tomatoes** to the **dressing** and toss to coat. Set aside.

Once cooked, transfer the **chicken** to a board, cover with foil and leave to rest while you cook the bacon.



Fry the Bacon

Pop your pan back on medium heat (no need to clean). Lay in the bacon rashers and fry until **crispy** and brown, 3-4 mins on each side.

Once cooked, transfer to a plate lined with kitchen paper. IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

While the **bacon** cooks, halve the **burger buns**. Pop them onto a baking tray and into oven to warm through, 2-3 mins.



Finish and Serve

When ready, add the baby leaves to the tomatoes and toss to coat in the **dressing**. TIP: Don't add the leaves too early or they'll go soggy.

Spread the onion marmalade over the bun bases and the **mayo** on the **lids** (see pantry for amount). Top the bases with the chicken and crispy bacon rashers (2 per person), then sandwich shut with the bun lids.

Serve on your plates with the wedges and salad alongside.

Enjoy!