



Wonka's Scrumdiddlyumptious Chicken Lollipops with Chips and Honey Soy Salad

10

Wonka 30-35 Minutes • Mild Spice



Potatoes



Baby Cucumber



Rice Vinegar



Peanut Butter



Sweet Chilli Sauce



Breadcrumbs



Chicken Breasts



Baby Leaf Mix



Bamboo Skewers

Pantry Items

Oil, Salt, Pepper, Sugar, Egg, Mayonnaise

Discover wondrous flavours

To celebrate the release of *Wonka*, in cinemas 8th December, we've created wondrous recipes inspired by the movie.

Wonka



In Cinemas December 8

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

Baking tray, kettle, bowl, frying pan and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Baby Cucumber**	1	2	2
Rice Vinegar	15ml	22ml	30ml
Peanut Butter 1)	30g	45g	60g
Sweet Chilli Sauce	48g	80g	96g
Breadcrumbs 13)	50g	75g	100g
Chicken Breasts**	2	3	4
Baby Leaf Mix**	50g	70g	100g
Bamboo Skewers	8	12	16

Pantry	2P	3P	4P
Sugar*	1 tsp	1½ tsp	2 tsp
Boiling Water*	2 tbsp	3 tbsp	4 tbsp
Egg*	1	2	2
Salt*	½ tsp	¾ tsp	1 tsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3151 /753	529 /127
Fat (g)	25.0	4.2
Sat. Fat (g)	4.1	0.7
Carbohydrate (g)	82.4	13.8
Sugars (g)	16.1	2.7
Protein (g)	54.9	9.2
Salt (g)	2.98	0.50

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

Allergens

1) Peanut **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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1 Chip, Chip, Hooray

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

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** 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, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



4 Crumb the Chicken

Season the **chicken** with **salt** and **pepper**, then cut each **breast** into 3cm chunks (approximately 4 chunks per person).

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



2 Pickle the Cucumber

Meanwhile, boil a half-full kettle.

Trim the **cucumber**, then halve lengthways. Thinly slice widthways.

In a medium bowl, combine the **cucumber**, **rice vinegar** and the **sugar** (see pantry for amount). Season with **salt** and **pepper**, toss to coat, then set aside to pickle.



5 Time to Fry

Pop a large frying pan on high heat and add enough **oil** to 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.

Once hot, carefully lay the **chicken pieces** into the pan and fry until golden-brown and cooked through, 8-10 mins total. Turn every 2-3 mins. Meanwhile, clean your (now empty) plate and line it with kitchen paper.

Once cooked, transfer the **chicken** to the lined plate. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



3 Finish the Prep

In a small bowl, combine the **peanut butter**, **sweet chilli sauce** and **boiling water** (see pantry for amount). Mix until smooth. **TIP:** If your peanut butter has hardened, pop it in a bowl of hot water for 1 min.

Crack the **egg** (see pantry for amount) into a medium bowl and whisk.

Put the **breadcrumbs** and **salt** (see pantry for amount) into another medium bowl, season with **pepper** and mix well.



6 Serve Up

When everything's ready, add the **baby leaves** to the **pickled cucumber** bowl. Toss to coat.

Thread each **chicken piece** onto the end of a **skewer** and share between your plates. Drizzle the **peanut sauce** over the **chicken skewers**.

Serve the **chips** and **salad** alongside. Add a dollop of **mayo** (see pantry for amount) for dipping.

Enjoy!

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