



# Classic Chicken and Bacon Burger

with Onion Marmalade, Wedges and Salad

Customised 35-40 Minutes

40B



Potatoes



Chicken Breasts



Medium Tomato



Red Wine Vinegar



Streaky Bacon



Burger Buns



Onion Marmalade



Baby Leaf Mix

## CUSTOMISED RECIPE

If you chose to customise your recipe, then just follow the instructions on the back of this card.

Happy cooking!

### Pantry Items

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

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Chicken Breasts**	2	3	4
Medium Tomato	1	1	2
Red Wine Vinegar <b>14)</b>	12g	18g	24g
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Burger Buns <b>13)</b>	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 for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	579g 3339 /798	100g 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.



## 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**.



## 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 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.



## 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.



## 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!