



The Coronation Chic-king

Fried Chicken Burger, Coronation Sauce, Zesty Wedges and Zingy Slaw

Craft Burger 35-40 Minutes • Mild Spice • 2 of your 5 a day

33



Lemon



Potatoes



Chicken Thighs



Breadcrumbs



Curry Powder Mix



Baby Gem Lettuce



Coleslaw Mix



Mayonnaise



Korma Curry Paste



Mango Chutney



Sliced Burger Buns

Pantry Items

Oil, Salt, Pepper, 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

Fine grater, baking tray, bowl, whisk and frying pan.

Ingredients

Ingredients	2P	3P	4P
Lemon**	1	1	1
Potatoes	450g	700g	900g
Chicken Thighs**	3	4	6
Breadcrumbs 13	50g	75g	100g
Curry Powder Mix	1 sachet	1½ sachets	2 sachets
Baby Gem Lettuce**	1	2	2
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8 9	96g	128g	192g
Korma Curry Paste 9	50g	75g	100g
Mango Chutney	40g	60g	80g
Sliced Burger Buns 13	2	3	4
Pantry	2P	3P	4P
Egg*	1	2	2
Salt for the Breadcrumbs*	½ tsp	1 tsp	1 tsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	774g	100g
Energy (kJ/kcal)	4705/1124	608/145
Fat (g)	46.3	6.0
Sat. Fat (g)	9.4	1.2
Carbohydrate (g)	133.6	17.3
Sugars (g)	28.7	3.7
Protein (g)	50.8	6.6
Salt (g)	6.12	0.79

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, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



Bake the Wedges

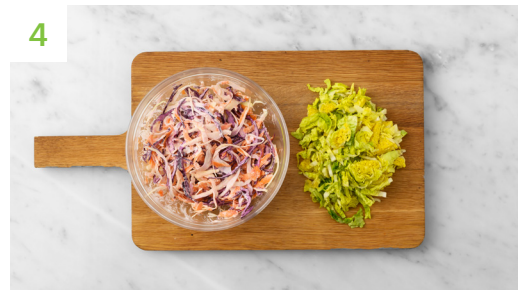
Preheat your oven to 220°C/200°C fan/gas mark 7.

Zest and halve the **lemon**. Cut the **potatoes** into 2cm wedges (no need to peel).

Pop the **wedges** 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, 25-35 mins. Turn halfway through.



Bring on the Slaw

In the meantime, trim the **baby gem**, then separate the **leaves**. Keep a couple **whole leaves** aside for each **burger** and thinly slice the rest widthways.

In a large bowl, add the **coleslaw mix**, a **third** of the **mayonnaise** and a squeeze of **lemon juice**. Season with **salt** and **pepper**.

When the **wedges** are halfway through cooking, toss the **lemon zest** through and return to the oven for the remaining cooking time.



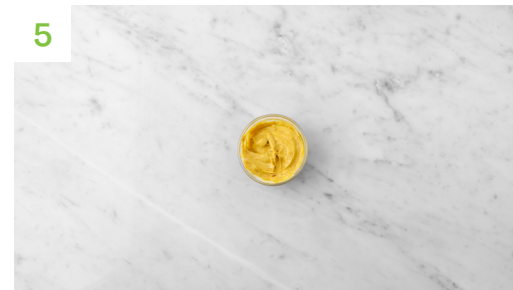
Bread the Chicken

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

Put the **breadcrumbs** and **curry powder mix** in another bowl. Season with the **salt** (see pantry for amount) and **pepper**.

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.**



Coronation Sauce Time

In a medium bowl, mix together the remaining **mayonnaise**, **korma curry paste** and **mango chutney**. Taste and season with **salt** and **pepper** if needed.

Pop the **burger buns** onto the **chicken** baking tray and into the oven to warm through, 2-3 mins.

Just before you're ready to serve, toss the **baby gem** through the **coleslaw**.

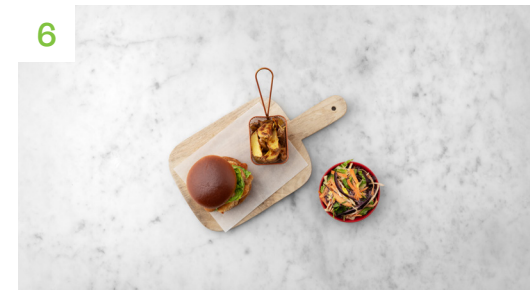


Get Frying

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** into the pan and fry until golden-brown, 2-3 mins on each side. Adjust the heat if necessary.

Transfer the **chicken** to a baking tray and bake on the middle shelf until cooked through, 8-11 mins. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**



Assemble and Serve

Spread the **coronation sauce** over the **bun bases**. Top with the **fried chicken** and **whole baby gem leaves**, then spoon over any remaining **sauce**. Sandwich on the **bun lids**.

Serve with the **wedges** and **slaw** alongside.

Enjoy!