



Windmill Recipe Test 2: Windmill220376-1

with Blue Cheese, Crispy Bacon and Baby Leaf Salad

31

Street Food 40-45 Minutes • Medium Spice • 1 of your 5 a day



Potatoes



Bacon Lardons



Breadcrumbs



Chicken Thighs



Cider Vinegar



Sriracha Sauce



Honey



Creme Fraiche



Baby Plum Tomatoes



Baby Leaf



Mix Crumbled Blue



Cheese

Pantry Items

Oil, Salt, Pepper, Egg, Butter, Sugar, Olive Oil

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, frying pan, bowl, whisk, kitchen paper and saucepan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	900g	900g
Bacon Lardons**	60g	90g	120g
Breadcrumbs 13	50g	75g	100g
Chicken Thighs**	3	4	6
Cider Vinegar 14	45ml	60ml	90ml
Sriracha Sauce	45g	60g	90g
Honey	30g	45g	60g
Creme Fraiche** 7	75g	120g	150g
Baby Plum Tomatoes	125g	190g	250g
Baby Leaf Mix**	50g	75g	100g
Crumbled Blue Cheese** 7	30g	45g	60g

Pantry	2P	3P	4P
Egg*	1	1	2
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Sauce*	1 tbsp	1½ tbsp	2 tbsp
Butter*	20g	30g	40g
Sugar*	½ tsp	¾ tsp	1 tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 682g	Per 100g 100g
Energy (kJ/kcal)	4443/1062	651/156
Fat (g)	57.8	8.5
Sat. Fat (g)	24.5	3.6
Carbohydrate (g)	89.2	13.1
Sugars (g)	23.1	3.4
Protein (g)	52.2	7.7
Salt (g)	4.0	0.59

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

Allergens

7) Milk **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, 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.

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, 30-35 mins. Turn halfway through.

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.



4 Buffalo Sauce Time

In a medium saucepan, add the **water for the sauce** (see pantry for amount) and **two thirds** of the **cider vinegar**. Place the pan on medium-high heat and bring to a boil. Simmer until reduced by half, 2-3 mins.

Stir in the **sriracha** and **honey** until thickened, 1-2 mins, then remove from the heat. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Mix in the **butter** (see pantry for amount) until melted, then stir through the **creme fraiche**. Leave to cool in the pan until ready to serve.



2 Oh Crumbs

Once the **oil** is hot, add the **bacon lardons**. Stir-fry until golden, 4-5 mins, then transfer to a bowl and set aside. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

Crack the **egg** (see pantry for amount) into a medium bowl and whisk. Put the **breadcrumbs** into another bowl and season with the **salt for the breadcrumbs** (see pantry for amount) and **pepper**.

Season the **chicken**, then dip it 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.



5 Finishing Touches

Meanwhile, halve the **baby plum tomatoes**.

In a large bowl, add the remaining **cider vinegar**, the **sugar** and **olive oil for the dressing** (see pantry for both amounts). Toss in the **tomatoes** to dress them.

Just before you're ready to serve, add the **baby leaf mix** to the bowl and toss to coat.



3 Crisp up the Chicken

Return the frying pan to high heat with 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 in the **chicken**. Reduce the heat to medium-high and fry until golden-brown and cooked through, 10-12 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.

Once cooked, transfer to a plate lined with kitchen paper.



6 Load up and Serve

When everything's ready, thinly slice your **crispy chicken thighs**.

Share your **fries** between your plates, then top with the **crispy chicken** and drizzle over the **buffalo inspired sauce**. Sprinkle with the **bacon** and **blue cheese** - as much as you'd like.

Serve with the **baby leaf salad** alongside.

Enjoy!