



# The Buffalo Mac

Crispy Fried Chicken Burger, Buffalo Style Sauce, Mac & Cheese and Balsamic Salad

Craft Burger 40-45 Minutes • Mild Spice

38



Macaroni



Mature Cheddar Cheese



Breadcrumbs



British Chicken Thighs



Cider Vinegar



Sriracha Sauce



Honey



Chicken Stock Paste



Creme Fraiche



Sliced Burger Buns



Wild Rocket



Balsamic Glaze

#### Pantry Items

Oil, Salt, Pepper, Egg, Butter, Mayonnaise



## 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

Saucepan, colander, grater, bowl, whisk, frying pan and baking tray.

## Ingredients

Ingredients	2P	3P	4P
Macaroni <b>13</b>	180g	270g	360g
Mature Cheddar Cheese** <b>7</b>	40g	60g	80g
Breadcrumbs <b>13</b>	50g	75g	100g
British Chicken Thighs**	3	4	6
Cider Vinegar <b>14</b>	15ml	22ml	30ml
Sriracha Sauce	30g	45g	60g
Honey	15g	22g	30g
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** <b>7</b>	150g	225g	300g
Sliced Burger Buns <b>13</b>	2	3	4
Wild Rocket**	40g	60g	80g
Balsamic Glaze <b>14</b>	12ml	18ml	24ml

Pantry	2P	3P	4P
Reserved Pasta Water*	50ml	75ml	100ml
Egg*	1	1	2
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Sauce*	75ml	100ml	125ml
Butter*	20g	30g	40g
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)	626g 6396 /1529	100g 1022 /244
Fat (g)	78.4	12.5
Sat. Fat (g)	33.2	5.3
Carbohydrate (g)	143.5	22.9
Sugars (g)	24.9	4.0
Protein (g)	64.0	10.2
Salt (g)	4.61	0.74

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, mollusc, 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.

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## Cook the Macaroni

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

Bring a large saucepan of **water** to the boil with **¼ tsp salt**.

When the **water** is boiling, stir in the **macaroni** and bring back to the boil. Cook until tender, 12 mins.

Once cooked, **reserve from pasta water** (see pantry for amount), then drain in a colander. Drizzle with oil and stir through to prevent it from sticking.

Meanwhile, grate the **Cheddar cheese**.



## Make your Buffalo Sauce

Carefully discard the hot **oil** from the **chicken** frying pan and return to medium-high heat.

Add the **cider vinegar** and **water for the sauce** (see pantry for amount), bring to a boil, then simmer until reduced by half, 2-3 mins.

Stir through the **sriracha** and **honey** until thickened, 1-2 mins. **TIP: If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.**

Once thickened, remove from the heat and stir through the **butter** (see pantry for amount) until melted. Season with **salt** and **pepper**, then set aside.



## Coat the Chicken

While the pasta cooks, crack the **egg** (see pantry for amount) into a medium bowl and whisk. Add the **breadcrumbs** to another medium bowl and season with the **salt** (see pantry for amount) and **pepper**.

Season the **chicken**, then dip it into the **egg** and then the **breadcrumbs**, ensuring it's completely coated.

Shake off the excess and transfer to a clean plate.

**IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging and discard any excess egg.**



## Cheese Please

Pop the (now empty) pasta saucepan on medium-high heat. Add the **reserved pasta water**, **chicken stock paste** and **cooked macaroni**. Bring to the boil, stirring constantly, then remove from the heat.

Vigorously stir in the **creme fraiche** and **cheese** until smooth and melted. Taste and season with **salt** and **pepper** if needed.

Meanwhile, pop the **burger buns** into the oven to warm through, 2-3 mins.



## 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.**



## Finish and Serve

When everything's ready, spread the **mayo** (see pantry for amount) on the **bun bases**. Cut your **chicken thighs** in half and arrange on top.

Drizzle over your **buffalo sauce**, then top with a few **rocket leaves**. Close with the **bun lids** and transfer to your plates.

Serve your **craft burgers** with your **mac & cheese** alongside. Finish with the remaining **rocket** and a drizzle of **balsamic glaze** over the **leaves**.

Enjoy!