



Peri Peri Chicken Burger and Spiced Halloumi Fries

with Zesty Corn Slaw and Sweet Chilli Sauce

Street Food 20-25 Minutes • Medium Spice • 1 of your 5 a day

31



Halloumi



British Chicken Breasts



Peri Peri Seasoning



Lime



Sweetcorn



Coleslaw Mix



Mayonnaise



Roasted Spice and Herb Blend



Burger Buns



Baby Leaf Mix



Sweet Chilli Sauce

Pantry Items

Oil, Salt, Pepper, Plain Flour, Honey

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

Bowl, baking paper, rolling pin, frying pan, aluminium foil, fine grater, sieve and kitchen paper.

Ingredients

Ingredients	2P	3P	4P
Halloumi** 7)	225g	337g	450g
British Chicken Breasts**	2	3	4
Peri Peri Seasoning	1 sachet	2 sachets	2 sachets
Lime**	1	1	1
Sweetcorn	160g	255g	340g
Coleslaw Mix**	120g	180g	240g
Mayonnaise 8) 9)	96g	128g	160g
Roasted Spice and Herb Blend	1 sachet	1 sachet	2 sachets
Burger Buns 13)	2	3	4
Baby Leaf Mix**	20g	30g	40g
Sweet Chilli Sauce	48g	80g	96g
Pantry	2P	3P	4P
Plain Flour*	1 tbsp	1½ tbsp	2 tbsp
Honey*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	610g	100g
Energy (kJ/kcal)	4301/1028	705/169
Fat (g)	47.9	7.9
Sat. Fat (g)	19.1	3.1
Carbohydrate (g)	75.9	12.4
Sugars (g)	36.5	6.0
Protein (g)	74.1	12.2
Salt (g)	5.15	0.84

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

Allergens

7) Milk 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, 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.

Contact

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The Fresh Farm
60 Worship St, London EC2A 2EZ



Prep Time

If you don't have a toaster, preheat your oven to 220°C/200°C fan/gas mark 7 for the **burger buns**.

Drain the **halloumi**, then slice into 1cm batons. Place into a small bowl of cold **water** and leave to soak.

Sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop onto a board, then give it a bash with a rolling pin or the bottom of a saucepan until it's 1-2cm thick.

In a medium bowl, combine the **peri peri seasoning** and **flour** (see pantry for amount) with $\frac{1}{4}$ **tsp salt**. Season with **pepper**.

Lay your **chicken breast** in the bowl, then toss to coat evenly. Repeat for the other **breast(s)**. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



Spice up the Halloumi

Remove the **halloumi slices** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.

Sprinkle over the **roasted herb and spice blend** and toss to coat.

Wipe out the (now empty) chicken frying pan and pop on medium-high heat with a drizzle of **oil**.

Once hot, fry the **halloumi** until golden, turning frequently, 4-5 mins.



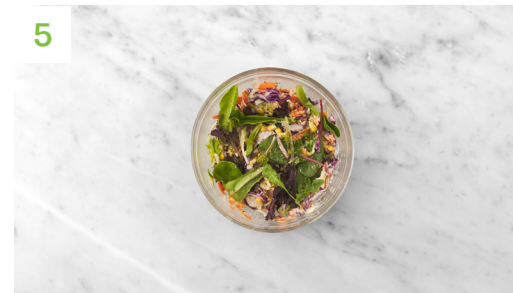
Fry the Chicken

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

Once hot, lay in the **chicken**. Fry until golden brown and cooked through, 5-6 mins on each side. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

When the **chicken** has 1 min left, drizzle over the **honey** (see pantry for amount) and turn to coat.

Once cooked, transfer the **chicken** to a board, cover with foil and rest until ready to serve.



Finishing Touches

When everything's nearly ready, if you're using the toaster, halve the **burger buns** and toast in your toaster until golden.

If you're using the oven, pop them into the oven to warm through, 2-3 mins.

Reserve a handful of **baby leaves** for the **burgers**, then add the remaining **leaves** to the **slaw** and toss to combine. **TIP:** Don't add the leaves too early or they'll go soggy.



Mix your Corn Slaw

While the **chicken** fries, zest and halve the **lime**. Drain the **sweetcorn** in a sieve.

In a medium bowl, combine the **coleslaw mix**, **sweetcorn**, **half the lime juice**, a pinch of **lime zest** and **half the mayonnaise**. Season with **salt** and **pepper**.

Taste and season with more **lime juice** and zest if needed.



Serve Up

Spread the remaining **mayo** over the **bun bases** and the **sweet chilli sauce** over the **bun lids**.

Share the **reserved leaves** between the **bun bases**, then top with the **peri peri chicken** and sandwich shut with the lids.

Serve with the **halloumi fries** and **corn slaw** alongside.

Enjoy!