



# Classic Cheeseburger and Cheat's Chicken Caesar Salad

with Herby Handcut Chips and Parmigiano Reggiano

34

Street Food 40-50 Minutes



Potatoes



Mixed Herbs



Garlic Clove



British Chicken Thighs



Breadcrumbs



British Beef Mince



Baby Gem Lettuce



Mayonnaise



Dijon Mustard



Parmigiano Reggiano



Mature Cheddar Cheese



Burger Buns



Burger Sauce

### Pantry Items

Oil, Salt, Pepper, Tomato Ketchup, Honey

## 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, aluminium foil, garlic press, bowl, kitchen scissors and grater.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mixed Herbs	2 sachets	2 sachets	4 sachets
Garlic Clove**	3	4½	6
British Chicken Thighs**	2	3	4
Breadcrumbs <b>13</b>	10g	15g	20g
British Beef Mince**	240g	360g	480g
Baby Gem Lettuce**	1	2	2
Mayonnaise <b>8</b> <b>9</b>	64g	96g	128g
Dijon Mustard <b>9</b> <b>14</b>	5g	7g	10g
Parmigiano Reggiano** <b>7</b>	20g	30g	40g
Mature Cheddar Cheese** <b>7</b>	60g	90g	120g
Burger Buns <b>13</b>	2	3	4
Burger Sauce <b>8</b> <b>9</b>	45g	75g	90g
Pantry	2P	3P	4P
Tomato Ketchup*	1 tbsp	1½ tbsp	2 tbsp
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Honey*	1 tbsp	1½ tbsp	2 tbsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	716g	100g
Energy (kJ/kcal)	5369/1283	750/179
Fat (g)	68.6	9.6
Sat. Fat (g)	23.2	3.2
Carbohydrate (g)	101.6	14.2
Sugars (g)	19.7	2.8
Protein (g)	70.9	9.9
Salt (g)	4.01	0.56


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  
**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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## Get Started

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**, sprinkle on **half** the **mixed herbs**, 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, 25-30 mins. Turn halfway through.



## Finish the Prep

When the **chicken** has been cooking for 4 mins, add the **burgers** to the other side of the baking tray. Return the tray to the oven and bake the **burgers** and **chicken** until cooked through, 12-15 mins. **IMPORTANT:** The *burgers and chicken are cooked when no longer pink in the middle.*

Meanwhile, trim the **baby gem**, separate the leaves, then tear into bite-sized pieces.

Once the **garlic** has cooled, cut the end with scissors, squeeze it out of the skin and mash with a fork.



## Roast the Chicken

Meanwhile, pop **two thirds** of the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it. Roast the parcel until soft, 10-12 mins.

Peel and grate the remaining **garlic** (or use a garlic press).

Lay the **chicken thighs** flat onto one side of a large baking tray. Sprinkle on the remaining **mixed herbs** and drizzle with **oil**. Season with **salt** and **pepper**.

Roast on the middle shelf of your oven until browned and cooked through, 16-18 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.



## Final Touches

In a large bowl, combine the **mayo**, **Dijon mustard** (see ingredients for amount, add less if you'd prefer), **mashed garlic** and **half** the **Parmigiano Reggiano**. Season with **salt** and **pepper**, then set your **dressing** aside.

Grate the **Cheddar cheese**. Halve the **burger buns**.

Once the **burgers** and **chicken** are cooked, remove the **chicken thighs** from the tray. Drizzle the **honey** (see pantry for amount) over the **chicken**.

Add the **burger buns** to the tray. Carefully place the **Cheddar cheese** on top of the **burgers**. Pop back into the oven until the **cheese** has melted and the **buns** are warmed through, 2-3 mins.



## Build the Burgers

Meanwhile, in a large bowl, combine the **garlic**, **breadcrumbs**, **ketchup**, **salt** and **water** for the **breadcrumbs** (see pantry for amounts), then add the **beef mince**. Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The *burgers will shrink a little during cooking*. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



## Finish and Serve

Toss the **baby gem** through the **dressing**. Cut the **chicken** widthways into 2cm thick slices.

When everything's ready, spread the **burger sauce** over the **bun bases**. Top the **bases** with the **cheeseburgers**, then sandwich shut with the **bun lids**. Share the **salad** between your plates, top with the **sliced chicken thighs** and sprinkle over the remaining **Parmigiano Reggiano**.

Serve the **chips** alongside.

Enjoy!