

# Crispy Chicken Katsu Burger and Wedges

with Baby Gem and Pickled Radish Salad

Street Food 40-50 Minutes • Mild Spice • 1 of your 5 a day



Potatoes



Radishes



Baby Gem Lettuce



Rice Vinegar



Mayonnaise



Korma Curry Paste



Honey



British Chicken Breasts



Breadcrumbs



Burger Buns

**Pantry Items**

Oil, Salt, Pepper, Sugar, Olive Oil, 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

Baking tray, bowl, baking paper, rolling pin, saucepan, whisk and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Radishes**	100g	150g	200g
Baby Gem Lettuce**	1	1½	2
Rice Vinegar	30ml	44ml	66ml
Mayonnaise <b>8) 9)</b>	64g	96g	128g
Korma Curry Paste <b>9)</b>	50g	75g	100g
Honey	15g	30g	30g
British Chicken Breasts**	2	3	4
Breadcrumbs <b>13)</b>	50g	75g	100g
Burger Buns <b>13)</b>	2	3	4
Pantry	2P	3P	4P
Sugar for the Dressing*	¼ tsp	½ tsp	½ tsp
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Egg*	1	2	2

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

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	678g 3739 /894	100g 551 /132
Fat (g)	26.7	3.9
Sat. Fat (g)	4.3	0.6
Carbohydrate (g)	108.2	15.9
Sugars (g)	17.1	2.5
Protein (g)	56.7	8.4
Salt (g)	3.81	0.56

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, 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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## Roast the Wedges

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

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop them on 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.**

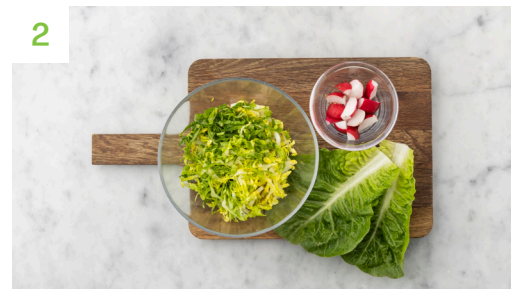
When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Get Breading

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.**

Pop a large frying pan on high heat and add enough **oil** to completely 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.**



## Get Prepped

Meanwhile, trim the **radishes** and cut into quarters.

Trim the **baby gem** and reserve 1 leaf per person. Halve the rest lengthways and thinly slice widthways.

In a small bowl, combine the **rice vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**, add the **radishes**, then stir together and set aside to **pickle**.

In another small bowl, mix together the **mayo**, **korma curry paste** and **honey**. Set aside. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.**



## Time to Fry

Once hot, carefully lay the **chicken** into the pan, reduce the heat to medium-high and fry until golden-brown and cooked through, 8-10 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.**

Meanwhile, halve the **burger buns**. When everything's nearly ready, pop them onto a baking tray and into the oven to warm through, 2-3 mins.

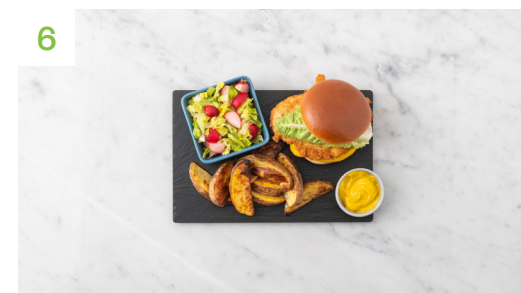


## Bring on the Chicken

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 1-2 cm thick.

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

Put the **breadcrumbs** into another bowl and season with **salt** and **pepper**.



## Stack up and Serve

Add the **baby gem** to your bowl of **radishes** and toss to coat in the **dressing**.

Pop the **burger buns** onto your plates. Spread some **korma mayo** over the **bases** and **lids**, then sandwich in the **fried chicken** (slice in half first if needed) and the **reserved baby gem leaves**.

Serve your **wedges** and **radish salad** alongside with any remaining **korma mayo** for dipping.

## Enjoy!