








Crispy Chicken Katsu Burger and Wedges

with Baby Gem and Pickled Radish Salad

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



-  Radish
-  Baby Gem Lettuce
-  Rice Vinegar
-  Potatoes
-  Mayonnaise
-  Korma Style Paste
-  Honey
-  Chicken Fillet
-  Panko Breadcrumbs
-  Glazed Burger Bun

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Bowl, baking tray, baking paper, whisk and frying pan.

Ingredients

Ingredients	2P	3P	4P
Radish**	100g	150g	200g
Baby Gem Lettuce**	1	1½	2
Rice Vinegar	30ml	45ml	60ml
Potatoes	450g	700g	900g
Mayonnaise 8 9	2 sachets	3 sachets	4 sachets
Korma Style Paste 9	1 sachet	1½ sachets	2 sachets
Honey	1 sachet	2 sachets	2 sachets
Chicken Fillet**	2	3	4
Panko Breadcrumbs 13	50g	75g	100g
Glazed Burger Bun 13	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 3672 /878	100g 541 /129
Fat (g)	26.6	3.9
Sat. Fat (g)	4.0	0.6
Carbohydrate (g)	103.8	15.3
Sugars (g)	19.4	2.9
Protein (g)	58.6	8.6
Salt (g)	3.36	0.50

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, milk, egg, mustard, celery, soya, 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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Get Prepped

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



Get Breading

Dip the **chicken** 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.



Roast the Wedges

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, 25-30 mins. Turn halfway through.



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 is nearly ready, pop them onto a baking tray and into the oven to warm through, 2-3 mins.



Bring on the Chicken

Meanwhile, in another small bowl, mix together the **mayo**, **korma style paste** and **honey**. Set aside.

TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.

Sandwich each **chicken fillet** between two pieces of baking paper or cling film. Pop onto a board, then give it a bash with 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 **panko breadcrumbs** into another bowl and season with **salt** and **pepper**.



Stack up and Serve

Add the **baby gem** to the **radish** bowl 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. Add any remaining **korma mayo** on the side for dipping.

Enjoy!