

# Festive Cheesy Bacon Chicken Burger

with Redcurrant Jelly, Handcut Chips and Glazed Pecan Sprouts

Street Food 40-45 Minutes • 1 of your 5 a day









Garlic Clove



Chicken Thigh





**Brussels Sprouts** 



**Echalion Shallot** 



Mature Cheddar



Streaky Bacon

Cheese



Balsamic Vinegar



Pecan Nut



Glazed Burger



Redcurrant Jelly

**Pantry Items** Oil, Salt, Pepper, Mayonnaise

## 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, garlic press, frying pan, aluminium foil, kitchen paper and lid.

#### Ingredients

Ingredients	2P	3P	4P	
Potatoes	450g	700g	900g	
Garlic Clove**	2	3	4	
Chicken Thigh**	3	4	6	
Dried Rosemary	1 sachet	11/2 sachets	2 sachets	
Brussels Sprouts**	200g	300g	400g	
Echalion Shallot**	1	2	2	
Mature Cheddar Cheese** <b>7</b> )	60g	90g	120g	
Streaky Bacon**	4 rashers	6 rashers	8 rashers	
Balsamic Vinegar 14)	12ml	18ml	24ml	
Pecan Nut Halves 2)	25g	40g	50g	
Glazed Burger Bun <b>13</b> )	2	3	4	
Redcurrant Jelly	50g	74g	100g	
Pantry	2P	3P	4P	
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp	
*Not Included **Store in the Fridge				

#### **Nutrition**

Typical Values	Per serving	Per 100g
for uncooked ingredient	681g	100g
Energy (kJ/kcal)	4655 /1113	683/163
Fat (g)	59.6	8.7
Sat. Fat (g)	17.2	2.5
Carbohydrate (g)	88.6	13.0
Sugars (g)	21.6	3.2
Protein (g)	61.1	9.0
Salt (g)	2.91	0.43

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

# **Allergens**

2) Nuts 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, 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.

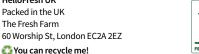
### Contact

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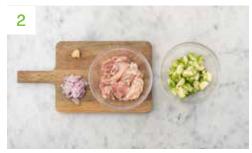


## Bake the Chips

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 them onto 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, bake the chips on the top shelf until golden, 25-30 mins. Turn halfway through.



# **Get Prepped**

Meanwhile, peel and grate the garlic (or use a garlic press).

Cut the chicken thighs in half widthways. Add to a large bowl with the **dried rosemary**, half the garlic and a drizzle of oil. Season with salt and pepper, then mix together. IMPORTANT: Wash your hands and equipment after handling raw chicken and its packaging.

Trim the Brussels sprouts and quarter through the root. Halve, peel and thinly slice the shallot.



# Fry your Herby Chicken

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

Once hot, lay the **chicken thighs** flat in the pan. Fry until browned all over, 3-4 mins each side.

Meanwhile, grate the cheese.

Once the **chicken** is browned, pop it onto a baking tray lined with foil, then bake on the middle shelf of your oven until cooked through, 12-15 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



# Bring on the Bacon

Meanwhile, place the (now empty) frying pan back on medium-high heat.

Lay in the bacon rashers and fry until crispy and brown, 3-4 mins on each side, then transfer to a plate lined with kitchen paper. IMPORTANT: Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.

When the **chicken** has 3 mins left, sprinkle with the **cheese** and return to the oven for the remaining time until melted.



# Cook the Sprouts

Pop the (now empty) pan back on medium heat and add in the **sprouts**, **shallot** and remaining garlic. Season with salt and pepper, then stir-fry until starting to brown, 3-4 mins.

Stir in the balsamic vinegar until the vinegar has evaporated and the **sprouts** are glazed, 30 secs.

Add a splash of water and immediately cover with a lid or some foil. Allow to cook until the **sprouts** are tender, 4-5 mins.

Once cooked, remove from the heat and stir through the pecans.



# Serve your Festive Feast

When the chips have a few mins left, halve the burger buns and pop them into the oven the warm through, 2-3 mins.

Pop the **buns** on your plates, then spread the mayo (see pantry for amount) on the bases and the redcurrant jelly on the lids.

Stack each bun with the cheesy chicken thighs and bacon, then sandwich shut.

Serve your **festive burger** with the **chips** and glazed pecan sprouts alongside.

Enjoy!