



Festive Cheesy Bacon Chicken Burger

with Redcurrant Jelly, Handcut Chips and Glazed Pecan Sprouts

34

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



Potatoes



Garlic Clove



Chicken Thigh



Dried Rosemary



Brussels Sprouts



Echalion Shallot



Mature Cheddar
Cheese



Streaky Bacon



Balsamic Vinegar



Pecan Nut
Halves



Glazed Burger
Bun



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	1½ sachets	2 sachets
Brussels Sprouts**	200g	300g	400g
Echalion Shallot**	1	2	2
Mature Cheddar Cheese** 7)	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 13)	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 for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	681g 4655/1113	100g 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.



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.



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**.



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**.



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.



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!