



Fried Chicken Burger and Cheesy Wedges with Ranch Inspired Sauce and Tangy Salad

Street Food 45-50 Minutes • Mild Spice • 1 of your 5 a day

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Chicken Fillet



Potatoes



Red Wine Vinegar



Baby Plum Tomatoes



Panko Breadcrumbs



Cornflour



Chives



Soured Cream



Monterey Jack Cheese



Seeded Burger Bun



Rocket

Pantry Items

Olive Oil

Before you start

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

Cooking tools

Saucepan, baking tray, bowl, frying pan and kitchen paper.

Ingredients

	2P	3P	4P
Chicken Fillet**	2	3	4
Potatoes**	450g	700g	900g
Red Wine Vinegar 14)	1 sachet	1 sachet	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Baby Plum Tomatoes	125g	190g	250g
Panko Breadcrumbs 13)	25g	35g	50g
Cornflour	20g	30g	40g
Water*	2 tbsp	3 tbsp	4 tbsp
Chives**	1 bunch	1 bunch	1 bunch
Soured Cream** 7)	75g	120g	150g
Monterey Jack Cheese** 7)	60g	90g	120g
Seeded Burger Bun 8) 11) 13)	2	3	4
Rocket**	40g	40g	80g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	646g	100g
Energy (kJ/kcal)	3628 /874	567 /135
Fat (g)	26.9	4.5
Sat. Fat (g)	12.7	2.0
Carbohydrate (g)	98.1	15.2
Sugars (g)	11.7	1.8
Protein (g)	59.1	9.2
Salt (g)	1.60	0.25

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 11) Soya 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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Roast the Wedges

Preheat your oven to 200°C.

Sandwich each **chicken breast** 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 2-3cm thick. **IMPORTANT:** *Wash your hands and equipment after handling raw chicken and its packaging.*

Chop the **potatoes** into 2cm wide wedges (no need to peel) and pop 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, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Fry Time

Put 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.*

Once hot, carefully lay the **chicken** into the pan, reduce the heat to medium-high and fry until golden-brown and cooked through, 7-8 mins each side. Turn every 2-3 mins and adjust the heat as necessary.

Once cooked, transfer the **chicken** to a clean plate lined with kitchen paper. **IMPORTANT:** *The chicken is cooked when no longer pink in the middle.*



Make the Salad

Put the **red wine vinegar** into a large bowl and add the **olive oil for the dressing** (see ingredients for amount). Season with **salt**, **pepper** and a pinch of **sugar** (if you have any). Mix together.

Halve the **tomatoes** and add them to the **dressing**.



Finishing Touches

Meanwhile, roughly chop the **chives**. Put the **soured cream** and **half the chives** into a medium bowl and mix together to combine, then set the **ranch inspired sauce** aside.

Grate the **cheese**. When the **potatoes** are cooked, remove from your oven and sprinkle over the **cheese**. Return to the oven to bake until the **cheese** has melted, 3-4 mins.

Halve the **burger buns** and pop onto a baking tray and into your oven to warm through, 2-3 mins.



Prep the Chicken

Pop the **panko breadcrumbs** into a medium bowl or plate and season with **salt** and **pepper**.

In another medium, shallow bowl, mix together the **cornflour** and **water** (see ingredients for amount). Season with **salt** and **pepper**, then whisk until well combined.

Dip the **chicken** into the **cornflour mixture**, then the **breadcrumbs**, ensuring they are completely coated. Then pop the **chicken** onto a plate.

IMPORTANT: *Wash your hands and equipment after handling raw chicken and its packaging.*



Assemble and Serve

When everything is ready, spread a spoonful of **ranch inspired sauce** onto both cut sides of the **buns**. Sandwich the **chicken** and a small handful of **rocket** in between.

Add the remaining **rocket** to the **tomatoes**, toss well and serve alongside the **burger**. Sprinkle the remaining **chives** over your **wedges**.

Serve the remaining **sauce** on the side for dipping.

Enjoy!