



# The Buffalo Chicken

Buffalo Inspired Fried Chicken Burger, Fries, Blue Cheese Slaw

Craft Burger 40-45 Minutes • Medium Spice

33



Potatoes



Panko Breadcrumbs



Chicken Thigh



Cider Vinegar



Sriracha



Chilli Flakes



Honey



Glazed Burger Bun



Coleslaw Mix



Soured Cream



Blue Cheese

#### Pantry Items

Oil, Salt, Pepper, Egg, Butter, 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, bowl, whisk and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Panko Breadcrumbs <b>13</b>	50g	70g	100g
Chicken Thigh**	3	4	6
Cider Vinegar <b>14</b>	15ml	22ml	30ml
Sriracha	15g	22g	30g
Chilli Flakes	1 pinch	1 pinch	2 pinches
Honey	15g	22g	30g
Glazed Burger Bun <b>13</b>	2	3	4
Coleslaw Mix**	120g	180g	240g
Soured Cream** <b>7</b>	75g	120g	150g
Blue Cheese** <b>7</b>	30g	45g	60g

Pantry	2P	3P	4P
Egg*	1	1	2
Water for the Sauce*	50ml	75ml	100ml
Butter*	20g	30g	40g
Mayonnaise*	20g	30g	40g

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

## Nutrition

Typical Values for uncooked ingredient	Per serving 650g	Per 100g 100g
Energy (kJ/kcal)	4633 /1107	712 /170
Fat (g)	55.1	8.5
Sat. Fat (g)	19.8	3.0
Carbohydrate (g)	104.8	16.1
Sugars (g)	19.2	2.9
Protein (g)	54.4	8.4
Salt (g)	2.58	0.4

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

## Allergens

**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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## Chop 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 the **chips** 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 on the top shelf until golden, 25-30 mins. Turn halfway through.



## Make your Buffalo Sauce

Wipe out the (now empty) frying pan and pour in the **cider vinegar** and **water for the sauce** (see pantry for amount). Place the pan onto medium-high heat and bring to a boil. Simmer until reduced by half, 2-3 mins.

Stir through the **sriracha**, **chilli flakes** and **honey** until thickened, 1-2 mins, then remove from the heat. **TIP:** If your honey has hardened, pop it in a bowl of hot water for 1 min.

Mix in the **butter** (see pantry for amount) until melted, then transfer to a small bowl and set aside.



## Coat the Chicken

Meanwhile, crack the **egg** (see pantry for amount) into a medium bowl and whisk. Add the **panko breadcrumbs** to another medium bowl and season with **salt** and **pepper**.

Season the **chicken** with **salt** and **pepper**. Dip the **chicken thighs** into the **egg** and then into the **breadcrumbs**, ensuring they're completely coated.

Shake off the excess and transfer to a clean plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging and discard any excess egg.



## Slaw Galore

Halve the **burger buns**. When the **chicken** has 3 mins left, pop the **buns** into the oven to warm through, 2-3 mins.

In a large bowl, add the **coleslaw** and **soured cream**. Crumble over the **blue cheese**, season with **salt** and **pepper**, then toss to combine.



## Time to Fry

Pop a large frying pan on high heat and add enough **oil** to 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 in the **chicken** and fry until golden-brown, 2-3 mins on each side. Adjust the heat if necessary.

Transfer the **chicken** to a baking tray, 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.



## Finish and Serve

When everything's ready, pop the **buns** onto your plates.

Spread the **mayo** (see pantry for amount) over the **bun bases**, then top with the **fried chicken** and drizzle over the **buffalo inspired hot sauce**. Finish with the **bun lids**.

Serve your **craft burgers** with the **chips** and **blue cheese slaw** alongside.

Enjoy!