

# The Hot Chick

Crispy Chicken & Halloumi Burger, Hot Honey, Wedges and Pea Shoot Salad

**Craft Burger** 40-50 Minutes • Mild Spice

33



Potatoes



Glazed Burger Bun



Cider Vinegar



Halloumi



Cornflour



Cajun Spice Mix



Chicken Thigh



Sriracha



Honey



Pea Shoots

**Pantry Items**

Oil, Salt, Pepper, Olive Oil, 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, kitchen paper, frying pan and aluminium foil.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Glazed Burger Bun <b>13)</b>	2	3	4
Cider Vinegar <b>14)</b>	15ml	22ml	30ml
Halloumi** <b>7)</b>	125g	250g	250g
Cornflour	10g	20g	20g
Cajun Spice Mix	1 sachet	1 sachet	2 sachets
Chicken Thigh**	2	3	4
Sriracha	15g	15g	30g
Honey	15g	30g	30g
Pea Shoots**	40g	60g	80g

Pantry	2P	3P	4P
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	50ml	75ml	100ml
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)	517g 3844 /919	100g 744 /178
Fat (g)	45.3	8.8
Sat. Fat (g)	14.6	2.8
Carbohydrate (g)	85.4	16.5
Sugars (g)	15.7	3.0
Protein (g)	47.1	9.1
Salt (g)	3.01	0.58

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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## 1 Roast the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.  
Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, 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.



## 4 Fry the Halloumi

Heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **halloumi** and fry until golden, turning frequently, 4-5 mins.

Meanwhile, put the **sriracha**, remaining **Cajun spice mix**, **honey** and remaining **cider vinegar** into a small bowl. Pour the **water for the sauce** (see pantry for amount) and mix together. Set the **hot honey glaze** aside.

Once the **halloumi** is cooked, transfer to a plate and cover with foil to keep warm.



## 2 Start the Prep

Halve the **burger buns**.

Add **three quarters** of the **cider vinegar** to a bowl. Mix in the **olive oil for the dressing** (see pantry for amount) and season with **salt** and **pepper**, then set aside your **dressing** for later.

Drain the **halloumi** then cut it into 2 slices per person (see ingredients for amount). Place them into a small bowl of **cold water** and leave to soak.



## 5 Fried Chicken Time

Put your (now empty) frying pan back on medium-high heat with a drizzle of **oil** if needed.

Once hot, lay the **chicken** in the pan. Fry until browned on each side and cooked through, 8-10 mins. Turn every 2-3 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Once cooked, add the **hot honey glaze** to the pan. Turn down the heat to medium and simmer until sticky, 3-4 mins.

Remove the pan from the heat and turn the **chicken** to coat it in the **glaze**.



## 3 Coat the Chicken

Put the **cornflour** and **half Cajun spice mix** (add less if you'd prefer things milder) into a bowl and generously season with **salt**, **pepper**. Add the **chicken thighs** to the bowl of **spicy cornflour** and toss to coat. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging.

Remove the **halloumi slices** from the **cold water**, pop them onto a plate lined with kitchen paper and pat them dry.



## 6 Finish and Serve

When the **wedges** are almost cooked, pop the **burger buns** into the oven to warm through, 2-3 mins. Toss the **pea shoots** in the **dressing**.

Pop the **buns** onto your plates and spread the **mayo** (see pantry for amount) on the **bases** and **lids**. Top with your **chicken** and **fried halloumi slices**, drizzle over any remaining **hot honey glaze** from the pan, then sandwich shut with the **bun lids**.

Serve your **craft burger** with the **wedges** and **salad** alongside.

Enjoy!