

# Peri-Peri Chicken Burger

with Cheesy Sweet Potato Fries

GAME NIGHT CUSTOMER FAVOURITE

EXPLORER





Cheddar Cheese



Sweet Potato



Tomato

Chicken Breast





Bake-At-Home

**Burger Buns** 

Peri-Peri Seasoning



Smokey Aioli

Mixed Salad Leaves



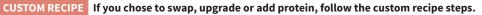


Prep in: 20-30 mins Ready in: 30-40 mins



Getting ready for the big game has never been easier, since we've gone ahead and prepared a stacked lineup of crowd-pleasing burgers inspired by your favourite country's cuisines. Gather your fellow game night enthusiasts and slather peri-peri seasoning onto juicy chicken and with a side of cheesy sweet potato fries, burger night has been sorted!

**Pantry items** Olive Oil



# Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Oven tray lined with baking paper  $\cdot$  Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweet potato	2	4
Cheddar cheese	1 medium packet	1 large packet
tomato	1	2
chicken breast	1 small packet	2 small packets OR 1 large packet
peri-peri seasoning	1 medium sachet	2 medium sachets
bake-at-home burger buns	2	4
smokey aioli	1 medium packet	2 medium packets
mixed salad leaves	1 small bag	1 medium bag
haloumi**	1 packet	2 packets

\*Pantry Items \*\*Custom Recipe Ingredient

### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3419kJ (817Cal)	596kJ (142Cal)
Protein (g)	52.7g	9.2g
Fat, total (g)	29.2g	5.1g
- saturated (g)	9.4g	1.6g
Carbohydrate (g)	81.7g	14.2g
- sugars (g)	20.1g	3.5g
Sodium (mg)	1289mg	225mg

#### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4571kJ (1092Cal)	688kJ (164Cal)
Protein (g)	69.8g	10.5g
Fat, total (g)	52g	7.8g
- saturated (g)	23.8g	3.6g
Carbohydrate (g)	82.8g	12.5g
- sugars (g)	21.1g	3.2g
Sodium (mg)	2324mg	350mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information. Visit **hellofresh.com.au/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

#### We're here to help! Scan here if you have any questions or concerns 2023 | CW43



# Bake the sweet potato fries

- Preheat oven to 240°C/220°C fan-forced. Cut sweet potato into fries.
- Place **fries** on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until just tender, **20 minutes**.
- Remove from oven. Sprinkle with **Cheddar** cheese and bake until golden, **5 minutes**.

**TIP:** If your oven tray is crowded, divide fries between two trays.

**Custom Recipe:** If you've added haloumi, place haloumi in a medium bowl and cover with water to soak.



#### Cook the chicken

- When the fries have 10 minutes remaining, heat a drizzle of olive oil in a large frying pan over medium-high heat.
- Cook **chicken** steaks, until browned and cooked through, **3-6 minutes** each side (cook in batches if your pan is getting crowded).

**TIP:** The chicken is cooked when it is no longer pink inside.

**Custom Recipe:** After cooking the chicken, return frying pan to medium-high heat with enough olive oil to coat the base. Cook haloumi until golden brown, 2 minutes each side. Set aside on a paper towel-lined plate.



## Get prepped

- Meanwhile, thinly slice **tomato** into rounds.
- Place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks.



# Flavour the chicken

 In a medium bowl, combine peri-peri seasoning, a drizzle of olive oil and a generous pinch of salt. Add chicken breast, tossing to coat.

**Custom Recipe:** Drain haloumi and pat dry. Slice haloumi horizontally to get 1 piece per person.



# Bake the burger buns

 Meanwhile, halve bake-at-home burger buns and bake directly on a wire oven rack until heated through, 2-3 minutes.



# Serve up

- Spread the burger buns with **smokey aioli**.
- Top with peri-peri chicken, **mixed salad leaves** and tomato slices.
- Serve with cheesy sweet potato fries. Enjoy!

#### Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: **hellofresh.com.au/rate**