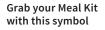


Chicken Schnitzel Burger & Caramelised Bacon

with Smoked Cheddar & Aussie Wedges

PUB BISTRO

KID FRIENDLY

















Panko Breadcrumbs



Bake-At-Home

Burger Buns

Lettuce



Smoked Cheddar Cheese



Chicken Breast



Burger Sauce

Tartare Sauce



Prep in: 20-30 mins Ready in: 35-45 mins



Pantry items

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper \cdot Large frying pan

Ingredients

in ign concrite			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
Aussie spice blend	1 medium sachet	1 large sachet	
tomato	1	2	
baby cos lettuce	½ head	1 head	
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)	
bacon	1 packet (100g)	2 packets (200g)	
brown sugar*	1 tsp	2 tsp	
chicken breast	1 small packet	1 large packet	
plain flour*	2 tbs	1/4 cup	
salt*	1/4 tsp	½ tsp	
egg*	1	2	
panko breadcrumbs	1 medium packet	1 large packet	
bake-at-home burger buns	2	4	
burger sauce	1 medium packet	1 large packet	
tartare sauce	1 medium packet	1 large packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5183kJ (1239Cal)	689kJ (165Cal)
Protein (g)	70.7g	9.4g
Fat, total (g)	59.7g	7.9g
- saturated (g)	16.6g	2.2g
Carbohydrate (g)	99.9g	13.3g
- sugars (g)	13.6g	1.8g
Sodium (mg)	2108mg	280mg

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.





Bake the wedges

- Preheat oven to 240°C/220°C fan-forced.
- Cut **potato** into wedges. Place the **wedges** and **Aussie spice blend** on a lined oven tray.
- Drizzle with olive oil, season with salt and toss to coat.
- Bake until tender, 20-25 minutes.

 Little cooks: Help with sprinkling over the spice blend and tossing the wedges.



Get prepped

- Meanwhile, thinly slice tomato. Finely shred baby cos lettuce (see ingredients). Grate smoked Cheddar cheese.
- Separate bacon slices and place on a second lined oven tray. Sprinkle with the brown sugar, drizzle with olive oil and bake until caramelised and golden, 8-12 minutes.



Crumb the chicken

- Meanwhile, place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks.
- In a shallow bowl, combine the plain flour, the salt and a good pinch of pepper. In a second shallow bowl, whisk the egg. In a third shallow bowl, place the panko breadcrumbs.
- Dip the chicken into the flour mixture, followed by the egg, and finally in the panko breadcrumbs. Transfer to a plate.

Little cooks: Help crumb the chicken! Use one hand for the wet ingredients and the other for the dry ingredients to avoid sticky fingers! Make sure to wash your hands well afterwards.



Cook the chicken

- Heat a large frying pan over medium-high heat and add enough olive oil to coat the base of the pan. When the oil is hot, cook chicken until golden on the outside and cooked through,
 2-4 minutes each side.
- In the last 1-2 minutes of cook time, sprinkle the smoked Cheddar cheese over the schnitzels and cover with a lid or foil so the cheese melts. Transfer to a paper towel-lined plate.

TIP: Add extra oil if needed so the schnitzel doesn't stick to the pan.



Heat the burger buns

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



Serve up

- Spread burger buns with the burger sauce. Top with the chicken schnitzel, caramelised bacon, tomato and a handful of cos lettuce.
- Serve with the Aussie wedges and tartare sauce.
 Enjoy!

Little cooks: Take the lead and help build the burgers!

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