



Chicken Schnitzel Burger & Caramelised Bacon

with Smoked Cheddar & Aussie Wedges

PUB BISTRO

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Tomato



Panko Breadcrumbs



Smoked Cheddar Cheese



Chicken Breast



Tartare Sauce



Aussie Spice Blend



Baby Cos Lettuce



Bake-At-Home Burger Buns



Bacon



Burger Sauce

Pantry items

Olive Oil, Brown Sugar, Plain Flour, Egg

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

Eat Me Early

Skip the pub meal because there's a new chicken burger on the scene. From the golden crumb on the chicken to the creamy tartare sauce and the soft brioche-style buns, every bite is a delight – and best of all, you made it yourself!

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 · Large frying pan

Ingredients

	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	¼ cup
salt*	¼ 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.

We're here to help!

Scan here if you have any questions or concerns



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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.



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.



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**.



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**.



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.



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!

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