



Korean Fried Chicken Burger

with Fries, Sesame Cucumber and Sriracha Mayo

Grab your Meal Kit with this symbol



Potato



Corn



Mixed Sesame Seeds



Bake-At-Home Burger Buns



Cucumber



Sesame Oil Blend



Panko Breadcrumbs



Chicken Thigh



Mayonnaise



Sriracha Sauce



Slaw Mix



Shredded Cheddar Cheese



Soy-Ginger Stir-Fry Sauce

Hands-on: 20-30 mins
Ready in: 35-45 mins

Spicy (sriracha sauce)

Eat me early

Korean cuisine isn't shy about using big, bold, and outrageous flavours. These chicken thighs are no exception. They take a cue from the Asian nation's famed version of fried chicken and are teamed with crisp sesame cucumber salad, golden fries and corn for an absolutely vibrant feast.

Pantry items

Olive Oil, Rice Wine Vinegar, Soy Sauce, Plain Flour, Egg

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

Oven tray lined with baking paper · Large frying pan

Ingredients

| | 2 People | 4 People |
|---------------------------|-----------------|------------------|
| olive oil* | refer to method | refer to method |
| potato | 2 | 4 |
| corn | 2 cobs | 4 cobs |
| mixed sesame seeds | 1 medium sachet | 1 large sachet |
| bake-at-home burger buns | 2 buns | 4 buns |
| cucumber | 2 | 4 |
| sesame oil blend | 1 tub | 2 tubs |
| rice wine vinegar* | 1 tbs | 2 tbs |
| soy sauce* | 1 tbs | 2 tbs |
| plain flour* | 2 tbs | ¼ cup |
| egg* | 1 | 2 |
| panko breadcrumbs | 1 | 2 |
| chicken thigh | 1 small packet | 1 large packet |
| mayonnaise | 1 packet (100g) | 2 packets (200g) |
| sriracha sauce | 1 sachet | 2 sachets |
| slaw mix | 1 bag (150g) | 1 bag (300g) |
| shredded Cheddar cheese | 1 medium packet | 1 large packet |
| soy-ginger stir-fry sauce | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|------------------|----------------|
| Energy (kJ) | 5598kJ (1338Cal) | 577kJ (138Cal) |
| Protein (g) | 61.4g | 6.3g |
| Fat, total (g) | 64g | 6.6g |
| - saturated (g) | 15.9g | 1.6g |
| Carbohydrate (g) | 119.7g | 12.3g |
| - sugars (g) | 31.9g | 12.3g |
| Sodium (mg) | 2382mg | 245mg |

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 fries & corn

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into fries. Place the **fries** and **corn** on a lined oven tray. Season with **salt** and drizzle with **olive oil**. Sprinkle with the **mixed sesame seeds** and toss to coat. Bake until tender, **20-25 minutes**.



Make the slaw

While the chicken is cooking, combine the **mayonnaise** and **sriracha sauce** in a small bowl. In a large bowl, combine the **slaw mix** and 1/2 the **sriracha mayo**. Season to taste.



Make the sesame cucumber

While the fries are baking, chop the **cucumber** into small chunks. In a medium bowl, combine the **cucumber**, the **sesame oil blend**, **rice wine vinegar**, **soy sauce** and a generous pinch of **salt** and **sugar**. Set aside.



Make the burger

Place the **burger buns** and **chicken** on a second lined oven tray. Top the **chicken** with the **shredded Cheddar cheese**. Bake for **3-5 minutes**, until the **cheese** has melted. Halve the **burger buns**. Top each bun with the **Korean fried chicken** and **slaw**. Drizzle over the **soy-ginger stir-fry sauce**.

TIP: You may need to trim the chicken to fit in the burger buns!



Cook the chicken

In a shallow bowl, combine the **plain flour** and a pinch of **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Dip the **chicken thigh** into the **flour mixture**, followed by the **egg**, and finally in the **panko breadcrumbs**. Transfer to a plate. Heat a large frying pan over a medium-high heat with enough **olive oil** to coat the base. When the oil is hot, cook the **chicken** in batches until golden and cooked through, **4-6 minutes** each side. Transfer to a paper-towel lined plate.

TIP: Reduce the heat if chicken is browning too quickly.



Serve up

Divide the Korean fried chicken burgers and fries between plates. Serve with the sesame cucumber, corn and remaining sriracha mayo.

Enjoy!