

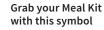
Chicken Schnitzel Burger & Caramelised Bacon

with Smoked Cheddar & Aussie Wedges

PUB BISTRO

CUSTOMER FAVOURITE

KID FRIENDLY













Tomato





Lettuce



Smoked Cheddar Cheese

Bacon







Chicken Breast

Panko Breadcrumbs



Bake-At-Home



Burger Buns

Burger Sauce



Tartare Sauce

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!



Olive Oil, Brown Sugar, Plain Flour, Egg

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

Two oven trays lined with baking paper · Large frying pan with a lif (or foil)

Inaredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
Aussie spice blend	1 medium sachet	2 medium sachets OR 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	2 small packets OR 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 packet	2 packets
tartare sauce	1 medium packet	2 medium packets

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5177kJ (1237Cal)	689kJ (165Cal)
Protein (g)	71.4g	9.5g
Fat, total (g)	59.2g	7.9g
- saturated (g)	16.4g	2.2g
Carbohydrate (g)	100g	13.3g
- sugars (g)	13.6g	1.8g
Sodium (mg)	2099mg	279mg

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.

Fancu a beer?

We recommend pairing this meal with Dark Larger or Amber Ale



Scan here if you have any questions or concerns





Bake the wedges

- Preheat oven to 240°C/220°C fan-forced.
- · Cut potato into wedges.
- Place wedges and Aussie spice blend on a lined oven tray.
- Drizzle with olive oil, season with salt and toss
- · 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 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

- In a large frying pan, heat enough olive oil to coat the base of the pan over medium-high heat. When oil is hot, cook chicken until golden on the outside and cooked through, 2-4 minutes each
- 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!

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