



# Argentinian Chimichurri Chicken Burger

with Sweet Potato Fries

GAME NIGHT

NEW

Grab your Meal Kit with this symbol



Sweet Potato



Tomato



Chicken Breast



All-American Spice Blend



Bake-At-Home Burger Buns



Garlic Aioli



Chimichurri Sauce



Mixed Salad Leaves



Haloumi

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

Eat Me Early

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. With this chimichurri chicken delight, the big game won't be the only thing worth fighting over!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

## 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 · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweet potato	2	4
tomato	1	2
chicken breast	1 small packet	2 small packets OR 1 large packet
All-American spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
bake-at-home burger buns	2	4
garlic aioli	1 medium packet	1 large packet
chimichurri sauce	1 medium packet	1 large packet
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)	3705kJ (886Cal)	642kJ (153Cal)
Protein (g)	48.4g	8.4g
Fat, total (g)	39.1g	6.8g
- saturated (g)	6.5g	1.1g
Carbohydrate (g)	81.1g	14g
- sugars (g)	20g	3.5g
Sodium (mg)	944mg	163mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4105kJ (981Cal)	817kJ (195Cal)
Protein (g)	31.5g	6.3g
Fat, total (g)	57.2g	11.4g
- saturated (g)	19.4g	3.9g
Carbohydrate (g)	82.3g	16.4g
- sugars (g)	21g	4.2g
Sodium (mg)	1895mg	377mg

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](https://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



1



## Bake the 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 tender, **20-25 minutes**.

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

**Custom Recipe:** If you've swapped to haloumi, cut haloumi into 1cm-thick slices. In a medium bowl, add haloumi and cover with water to soak.

4



## Cook the chicken

- When fries have **10 minutes** remaining, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chicken** steaks, until 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:** Heat pan as above. Cook haloumi until golden brown, 1-2 minutes each side.

2



## Prep the tomato

- Meanwhile, slice **tomato** into thin rounds.

5



## Toast the buns

- While chicken is cooking, halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

3



## Prep the chicken

- Place your hand flat on top of each **chicken breast** and slice through horizontally to make two thin steaks.
- In a medium bowl, combine **chicken**, **All-American spice blend**, a drizzle of **olive oil** and a pinch of **salt**.

**Custom Recipe:** Drain haloumi and pat dry. In a medium bowl, combine haloumi, All-American spice blend, a drizzle of olive oil and a pinch of salt.

6



## Serve up

- Spread **garlic aioli** on the base of each burger bun. Top with chicken, **chimichurri sauce**, tomato and **mixed salad leaves**.
- Serve with sweet potato fries. Enjoy!

## Rate your recipe

Our Culinary team is waiting for your feedback! Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)