



Irish Roast Chicken Burger

with Potato Rounds & Peppercorn Gravy

GAME NIGHT

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Spring Onion



Black Peppercorns



Chicken Breast



Savoury Seasoning



Slaw Mix



Garlic Aioli



Bake-At-Home Burger Buns



Gravy Granules



Diced Bacon

Prep in: 25-35 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 cuisine. The luck of the Irish will be on your side for this chicken number and the crispy potato rounds are sure to bring all to the table.

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

Pantry items

Olive Oil, White Wine Vinegar

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
olive oil*	refer to method	refer to method
potato	2	4
spring onion	1 stem	2 stems
black peppercorns	½ medium sachet	1 medium sachet
chicken breast	1 small packet	2 small packets OR 1 large packet
savoury seasoning	1 sachet	2 sachets
slaw mix	1 small bag	1 large bag
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
bake-at-home burger buns	2	4
gravy granules	1 medium sachet	1 large sachet
boiling water*	½ cup	1 cup
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3273kJ (782Cal)	567kJ (136Cal)
Protein (g)	49.1g	8.5g
Fat, total (g)	27.9g	4.8g
- saturated (g)	5.5g	1g
Carbohydrate (g)	78g	13.5g
- sugars (g)	13.3g	2.3g
Sodium (mg)	1213mg	210mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3661kJ (875Cal)	589kJ (141Cal)
Protein (g)	56g	9g
Fat, total (g)	34.6g	5.6g
- saturated (g)	8g	1.3g
Carbohydrate (g)	78.7g	12.7g
- sugars (g)	13.8g	2.2g
Sodium (mg)	1644mg	264mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

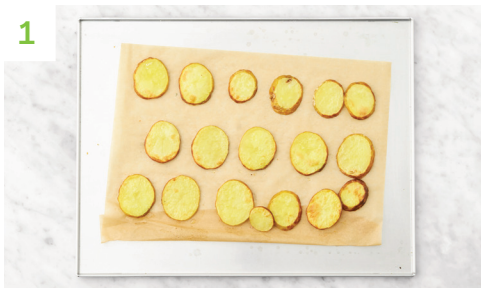
Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Roast the potato

- Preheat oven to **220°C/200°C fan-forced**. Cut **potato** into 0.5cm-thick rounds.
- Place **potato** on a lined oven tray with a drizzle of **olive oil** and season with **salt** and **pepper**.
- Toss to coat and roast until golden, **20-25 minutes**.

4



Cook the chicken

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chicken**, in batches, until golden and cooked through, **3-6 minutes** each side.

TIP: Chicken is cooked through when it's no longer pink inside.

2



Get prepped

- Meanwhile, thinly slice **spring onion**.
- Crush **black peppercorns** (see ingredients) with a pestle and mortar, or in their sachet using a rolling pin.
- 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**, **savoury seasoning**, a pinch of **salt** and a drizzle of **olive oil**.

5



Make the gravy

- Meanwhile, boil the kettle.
- Halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a medium bowl, combine **gravy granules**, **peppercorns** and the **boiling water**, whisking, until smooth, **1 minute**.

Custom Recipe: If you've added diced bacon, return large frying pan to medium-high heat, with a drizzle of olive oil. Cook diced bacon, breaking up with a spoon, until golden, 4-6 minutes. Once the gravy is smooth, stir through diced bacon.

3



Make the slaw

- In a second medium bowl, combine **slaw mix**, **garlic aioli**, **spring onion** and a drizzle of the **white wine vinegar**. Season.

Little cooks: Take the lead by tossing the slaw!

6



Serve up

- Top each bun with some sliced potatoes, slaw, chicken and a drizzle of peppercorn gravy.
- Serve with remaining sliced potato, slaw and gravy. Enjoy!

Rate your recipe

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