



# Caesar-Style Chicken & Bacon Burger

with Oregano Wedges & Garlic Aioli

PUB BISTRO

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Dried Oregano



Brown Onion



Tomato



Cucumber



Baby Cos Lettuce



Chicken Breast



Garlic & Herb Seasoning



Bacon



Bake-At-Home Burger Buns



Caesar Dressing



Garlic Aioli

Prep in: 30-40 mins  
Ready in: 35-45 mins

Eat Me Early

It's pub night tonight, so instead of going out, we've brought this pub-style classic to you. Starting simple, pack your plate with a light and bright side salad, alongside some tasty oregano wedges. Now pile high your caesar-style chicken and bacon burger, full of creamy and savoury goodness that is ready to be devoured.

### Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, 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                             |
|----------------------------|--------------------|--------------------------------------|
| <b>olive oil*</b>          | refer to method    | refer to method                      |
| potato                     | 2                  | 4                                    |
| dried oregano              | ½ sachet           | 1 sachet                             |
| brown onion                | 1                  | 2                                    |
| <b>balsamic vinegar*</b>   | 1 tbs              | 2 tbs                                |
| <b>brown sugar*</b>        | 2 tsp              | 4 tsp                                |
| <b>water*</b>              | ½ tbs              | 1 tbs                                |
| tomato                     | 1                  | 2                                    |
| cucumber                   | 1                  | 2                                    |
| baby cos lettuce           | ½ head             | 1 head                               |
| chicken breast             | 1 small packet     | 2 small packets<br>OR 1 large packet |
| garlic & herb seasoning    | 1 medium sachet    | 1 large sachet                       |
| bacon                      | 1 packet<br>(100g) | 2 packets<br>(200g)                  |
| <b>white wine vinegar*</b> | drizzle            | drizzle                              |
| bake-at-home burger buns   | 2                  | 4                                    |
| caesar dressing            | 2 packets          | 4 packets                            |
| garlic aioli               | 1 medium packet    | 1 large packet                       |

\*Pantry Items

## Nutrition

| Avg Qty          | Per Serving      | Per 100g       |
|------------------|------------------|----------------|
| Energy (kJ)      | 4705kJ (1125Cal) | 547kJ (131Cal) |
| Protein (g)      | 60.7g            | 7.1g           |
| Fat, total (g)   | 58.3g            | 6.8g           |
| - saturated (g)  | 11.4g            | 1.3g           |
| Carbohydrate (g) | 85g              | 9.9g           |
| - sugars (g)     | 21.1g            | 2.5g           |
| Sodium (mg)      | 1644mg           | 191mg          |

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.

## Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager



## Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into wedges.
- Place **wedges** on a lined oven tray. Drizzle with **olive oil** and sprinkle with **dried oregano** (see ingredients). Season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.

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



## Cook the chicken

- Wipe out pan and return to medium-high heat with a drizzle of **olive oil**. Add **chicken** and cook, until cooked through (when no longer pink inside), **3-5 minutes** each side (cook in batches if your pan is getting crowded). Transfer to a plate.
- Return pan to medium-high heat with a drizzle of **olive oil** and cook **bacon**, turning, until golden, **4-5 minutes**.

**TIP:** The spice blend will char slightly in the pan, this adds to the flavour!



## Make the caramelised onions

- While the wedges are baking, thinly slice **brown onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion**, stirring, until the onion is softened, **5-6 minutes**. Reduce heat to medium.
- Add the **balsamic vinegar**, the **brown sugar** and the **water**. Cook, stirring, until dark and sticky, **3-5 minutes**. Transfer to a small bowl.



## Bring it all together

- In a second medium bowl, combine **tomato**, **cucumber**, **cos lettuce** and a drizzle of **olive oil** and the **vinegar**. Season to taste.
- Halve **bake-at-home burger buns** and bake directly on a wire oven rack, until heated through, **2-3 minutes**.

**Little cooks:** Take the lead by tossing the salad!



## Get prepped

- Cut **tomato** into wedges. Thinly slice **cucumber**. Roughly chop **baby cos lettuce** (see ingredients).
- Place your hand flat on top of each **chicken breast** and slice through horizontally to make two thin steaks.
- In a medium bowl, combine **garlic & herb seasoning**, a drizzle of **olive oil** and a pinch of **salt**. Add **chicken steaks**, turning to coat.



## Serve up

- Spread bases with **caesar dressing**.
- Top with the chicken and a helping of bacon and onion.
- Divide the caesar-style chicken and bacon burgers, oregano wedges and salad between plates. Serve with the **garlic aioli**. Enjoy!

**Little cooks:** Take the lead and help build the burgers!

## We're here to help!

Scan here if you have any questions or concerns



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