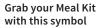


# Caesar-Style Chicken & Bacon Burger with Oregano Wedges & Garlic Aioli

PUB BISTRO

KID FRIENDLY









**Dried Oregano** 





**Brown Onion** 





Baby Cos Lettuce

Cucumber





Chicken Breast



Bacon



Garlic & Herb

Bake-At-Home **Burger Buns** 



Caesar Dressing



Garlic Aioli

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



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

ingredients			
	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
dried oregano	½ sachet	1 sachet	
brown onion	1	2	
balsamic vinegar*	1 tbs	2 tbs	
brown sugar*	2 tsp	4 tsp	
water*	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 OR 1 large packet	
garlic & herb seasoning	1 medium sachet	1 large sachet	
bacon	1 packet (100g)	2 packets (200g)	
white wine vinegar*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

#### Fancu a beer?

We're here to help!

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.



#### 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.



### 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.



## 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!



## 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!* 



#### 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 need your expertise!