



Chicken Shawarma Burger

with Seeded Potato Rounds & Garlic Sauce

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Potato



Tomato



Chicken Breast



Chermoula Spice Blend



Bake-At-Home Burger Buns



Mixed Salad Leaves



Everything Garnish



Garlic Sauce



Beef Rump

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

Eat Me Early

We've taken the best parts of your typical chicken shawarma and added a whole new twist to it by making it into a burger. Enjoy chermoula-honey spiced chicken and tasty potato rounds sprinkled with our new 'everything garnish' seasoning and you'll have a meal that deserves all the hype it gets!

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

Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic)

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
tomato	1	2
chicken breast	1 small packet	2 small packets OR 1 large packet
chermoula spice blend	1 medium sachet	1 large sachet
honey*	½ tbs	1 tbs
bake-at-home burger buns	2	4
mixed salad leaves	1 small bag	1 medium bag
vinegar* (white wine or balsamic)	drizzle	drizzle
everything garnish	1 packet	2 packets
garlic sauce	1 medium packet	2 medium packets
beef rump**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2967kJ (709Cal)	527kJ (126Cal)
Protein (g)	50.5g	9g
Fat, total (g)	20.9g	3.7g
- saturated (g)	5.4g	1g
Carbohydrate (g)	74.2g	13.2g
- sugars (g)	9.9g	1.8g
Sodium (mg)	1245mg	221mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2889kJ (690Cal)	527kJ (126Cal)
Protein (g)	47.1g	8.6g
Fat, total (g)	20.4g	3.7g
- saturated (g)	5.4g	1g
Carbohydrate (g)	74.2g	13.5g
- sugars (g)	9.9g	1.8g
Sodium (mg)	1236mg	226mg

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



Bake the potato rounds

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into 0.5cm-thick rounds.
- Place **potato** on a lined oven tray. Drizzle with **olive oil**, season with **pepper** and toss to coat.
- Bake until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide potato rounds between two trays.

4



Heat 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**.

2



Get prepped

- Meanwhile, slice **tomato** into thin rounds.
- Place your hand flat on top of each **chicken breast** and slice through horizontally to make two thin steaks.
- In a medium bowl, combine **chermoula spice blend** and a drizzle of **olive oil**. Add **chicken**, turning to coat.

Custom Recipe: If you've upgraded to beef rump, place beef rump between two sheets of baking paper. Pound beef with a meat mallet or rolling pin until slightly flattened. If your beef rump is more than 3cm thick, cut in half horizontally before pounding for a shorter cook time. Coat beef as above.

5



Dress the salad leaves

- In a second medium bowl, combine **mixed salad leaves**, a drizzle of **vinegar** and **olive oil**. Season.

3



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).
- Remove pan from heat and add the **honey**, turning **chicken** to coat.

TIP: The chicken is cooked when it is no longer pink inside.

Custom Recipe: In a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook beef, turning, for 3-6 minutes (depending on thickness), or until cooked to your liking. Remove from heat and add the honey, turning beef to coat. Transfer to a plate to rest.

6



Serve up

- To the tray with potato rounds, sprinkle over **everything garnish**, tossing to coat.
- Spread burger bases with **garlic sauce**.
- Top with chicken, tomato rounds and salad leaves.
- Serve with seeded potato rounds. Enjoy!

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