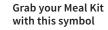


Chicken Shawarma Burger with Seeded Potato Rounds & Garlic Sauce

FEEL-GOOD TAKEAWAY













Chicken Breast

Chermoula Spice Blend





Bake-At-Home **Burger Buns**

Mixed Salad Leaves





Everything Garnish

Garlic Sauce



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!



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 \cdot Large frying pan

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
tomato	1	2		
chicken breast	1 medium packet	2 medium 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 packet	1 medium packet		
vinegar* (white wine or balsamic)	drizzle	drizzle		
everything garnish	1 medium sachet	2 medium sachets		
garlic sauce	1 medium packet	2 medium packets		
chicken breast**	1 medium packet	2 medium packets OR 1 large packet		
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^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2023kJ (483Cal)	426kJ (101Cal)
Protein (g)	47.7g	10g
Fat, total (g)	8.9g	1.9g
- saturated (g)	2.7g	0.6g
Carbohydrate (g)	49.3g	10.4g
- sugars (g)	7.6g	1.6g
Sodium (mg)	924mg	194mg
Dietary Fibre (g)	5.5g	1.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3648kJ (872Cal)	501kJ (120Cal)
Protein (g)	89.8g	12.3g
Fat, total (g)	21.3g	2.9g
- saturated (g)	5.6g	0.8g
Carbohydrate (g)	74.4g	10.2g
- sugars (g)	9.9g	1.4g
Sodium (mg)	1301mg	179mg
Dietary Fibre	5.7g	1g

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





Bake the potato rounds

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into 0.5cm-thick rounds.
- Place potato rounds 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 the potato between two trays.



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 doubled your chicken breast, prepare and season chicken as above.



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: Cook chicken in batches for best results.



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.



Dress the salad leaves

 In a second medium bowl, combine mixed salad leaves and a drizzle of the vinegar and olive oil.
 Season to taste.



Serve up

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

Rate your recipe

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