



# Chicken Shawarma Burger

with Seeded Potato Rounds & Garlic Sauce

FEEL-GOOD TAKEAWAY

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



Chicken Breast

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

Carb Smart\*  
\*Custom Recipe only

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
<b>olive oil*</b>	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
<b>honey*</b>	½ tbs	1 tbs
bake-at-home burger buns	2	4
mixed salad leaves	1 small packet	1 medium packet
<b>vinegar*</b> (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

\*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](https://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 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.

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

5



## 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.

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:** Cook chicken in batches for best results.

6



## 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](https://hellofresh.com.au/rate)