

# Sweet & Sticky Korean Fried Chicken

with Cheesy Bacon Loaded Fries, Corn Cob & Pickled Veggies

TASTE TOURS

Grab your Meal Kit with this symbol



Potato



Diced Bacon



Cheddar Cheese



Cucumber



Red Radish



Spring Onion



Corn



Chicken Thigh



Garlic Paste



Soy Sauce Mix



Sweet Chilli Sauce



Sriracha



Cornflour



Garlic Aioli

Prep in: 20-30 mins  
Ready in: 40-50 mins

 Eat Me Early

Vibrant colour, refreshing texture and mouth-watering flavour combine in this impressive assortment. Dive into cheesy loaded fries, succulent chicken cooked in a sweet and warming glaze, juicy corn and zingy, pickled veggies. There's something here to get everyone's tastebuds tingling!

### Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Plain Flour

## 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

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	3	6
diced bacon	1 medium packet	1 large packet
Cheddar cheese	1 large packet	2 large packets
cucumber	1	2
red radish	2	4
<b>vinegar*</b>		
(white wine or rice wine)	¼ cup	½ cup
spring onion	1 stem	2 stems
corn	1 cob	2 cobs
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
garlic paste	1 medium packet	2 medium packets
soy sauce mix	1 medium packet	2 medium packets
sweet chilli sauce	1 medium packet	2 medium packets
sriracha	1 medium packet	2 medium packets
cornflour	1 medium sachet	1 large sachet
<b>plain flour*</b>	1 tbs	2 tbs
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4032kJ (964Cal)	441kJ (105Cal)
Protein (g)	57.3g	6.3g
Fat, total (g)	43.5g	4.8g
- saturated (g)	11.4g	1.2g
Carbohydrate (g)	82.3g	9g
- sugars (g)	31g	3.4g
Sodium (mg)	1736mg	190mg
Dietary Fibre (g)	12.3g	1.3g

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.

1



## Bake the cheesy bacon fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **20-25 minutes**.
- When the fries have **10 minutes** remaining, remove tray from oven then sprinkle **diced bacon** and **Cheddar cheese** over fries (you may need to break up the bacon with your hands!). Return to oven and bake until melted and golden.

4



## Prep the chicken

- While corn is roasting, cut **chicken thigh** into 2cm chunks.
- In a medium bowl, combine **chicken**, **garlic paste** and a drizzle of **olive oil**. Season with **pepper** and set aside.
- **SPICY!** Use less sriracha if you're sensitive to heat! In a small bowl, combine **soy sauce mix**, **sweet chilli sauce**, **sriracha** and a splash of **water**.

2



## Pickle the veggies

- Meanwhile, thinly slice **cucumber** and **red radish** into rounds.
- In a medium bowl, combine the **vinegar** and a good pinch of **sugar** and **salt**.
- Add **cucumber** and **radish** to pickling liquid. Add enough **water** to just cover veggies. Set aside.

**TIP:** Slicing the veggies very thinly helps them pickle faster!

5



## Fry the chicken

- To bowl with chicken, add **cornflour** and the **plain flour** and toss to coat.
- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat.
- When oil is hot, dust off any excess **flour** from chicken, then cook, tossing occasionally, until browned and cooked through, **5-6 minutes**.
- Drain any excess **oil** from pan and add **sauce mixture** to pan, tossing, until well coated.

3



## Roast the corn

- Thinly slice **spring onion**. Cut **corn cob** in half.
- Place **corn** on a second lined oven tray. Drizzle with **olive oil** and season with **salt** and toss to coat.
- Roast until tender and slightly charred, **15-20 minutes**.

6



## Serve up

- Drain pickled veggies.
- Bring everything to the table. Serve sweet and sticky Korean fried chicken with cheesy bacon loaded fries, corn cob and pickled veggies.
- Sprinkle spring onion over fried chicken. Serve with **garlic aioli**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)