



Chicken Shawarma Burger

with Seasoned Potato Rounds & Garlic Sauce

FEEL GOOD TAKEAWAY

Grab your meal kit with this number

41



Potato



Tomato



Chicken Breast



Chermoula Spice Blend



Everything Garnish



Bake-At-Home Burger Buns



Mixed Salad Leaves



Garlic Sauce



Beef Rump



Chicken Breast

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!

Pantry items

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

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3024kJ (723Cal)	537kJ (128Cal)
Protein (g)	52.4g	9.3g
Fat, total (g)	19g	3.4g
- saturated (g)	4.8g	0.9g
Carbohydrate (g)	81.1g	14.4g
- sugars (g)	17.7g	3.1g
Sodium (mg)	1241mg	221mg
Dietary Fibre (g)	10.3g	1.8g

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.

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 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.

5



Dress the salad leaves

- In a second medium bowl, combine **mixed salad leaves** and a drizzle of the **vinegar** and **olive oil**. Season with **salt** and **pepper** 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 browned and cooked through, **3-6 minutes** each side (cook in batches if your pan is getting crowded).
- Remove pan from heat, add the **honey** and sprinkle half the **everything garnish**, turning **chicken** to coat.

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

6



Serve up

- Sprinkle potato rounds with the remaining everything garnish, toss to coat.
- Spread burger bun bases with **garlic sauce**.
- Top with chicken, tomato and salad leaves.
- Serve with seasoned potato rounds. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW31



CUSTOM OPTIONS



SWAP TO BEEF RUMP

Cook, turning, for 4-6 minutes for medium. Rest then slice before serving.



DOUBLE CHICKEN BREAST

Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

