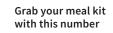


# Chicken Shawarma Burger with Seasoned Sweet Potato Rounds & Garlic Sauce

FEEL-GOOD TAKEAWAY











Chicken Breast





**Everything Garnish** 



Burger Buns



Mixed Salad Leaves



**Garlic Sauce** 





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



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 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
sweet 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
<b>+</b> =		

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3021kJ (722cal)	317kJ (76cal)
Protein (g)	52.3g	5.5g
Fat, total (g)	18.9g	2g
- saturated (g)	4.8g	0.5g
Carbohydrate (g)	81.1g	8.5g
- sugars (g)	17.7g	1.9g
Sodium (mg)	1242mg	130.5mg
Dietary Fibre (g)	12.2g	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Bake the sweet potato rounds

- Preheat oven to 240°C/220°C fan-forced.
- Cut **sweet potato** into 0.5cm-thick rounds.
- Place sweet 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 sweet 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, turn to coat.



# 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, then 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.



### 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 vinegar and olive oil.
Season to taste with salt and pepper.



# Serve up

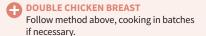
- To the tray with sweet potato rounds, sprinkle with remaining everything garnish, tossing to coat
- Spread burger bases with garlic sauce.
- Top with chicken, tomato and salad leaves.
- Serve with seasoned sweet potato rounds. Enjoy!







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



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

