



Chicken Shawarma-Style Burger

with Seasoned Sweet Potato Rounds & Garlic Sauce

FEEL-GOOD TAKEAWAY

Grab your meal kit with this number

27



Sweet Potato



Tomato



Chermoula Spice Blend



Chicken Thigh



Everything Garnish



Bake-At-Home Burger Buns



Mixed Salad Leaves



Garlic Sauce



Beef Rump



Chicken Thigh

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

Protein Rich

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
sweet potato	2	4
tomato	1	2
chermoula spice blend	1 medium sachet	1 large sachet
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
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)	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.

1



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.

2



Get prepped

- Meanwhile, slice **tomato** into thin rounds.
- In a medium bowl, combine **chermoula spice blend** and a drizzle of **olive oil**.
- Add **chicken thigh**, turning to coat.

3



Cook the chicken

- When the potato rounds have **10 minutes** remaining, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chicken**, turning occasionally, until browned and cooked through, **10-14 minutes**.
- 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.

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**.

5



Dress the salad leaves

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

6



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW39



CUSTOM OPTIONS



SWAP TO BEEF RUMP

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



DOUBLE CHICKEN THIGH

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.

