



Seared Chicken & Creamy Slaw Burger

with Potato Rounds & Garlic Gravy

TAKEAWAY FAVES

KID FRIENDLY

Grab your meal kit with this number

3



Potato



Spring Onion



Chicken Breast



Savoury Seasoning



Slaw Mix



Garlic Aioli



Bake-At-Home Burger Buns



Gravy Granules



Garlic Paste



Diced Bacon



Cheddar Cheese

Prep in: 25-35 mins
Ready in: 30-40 mins

Eat Me Early

This chicken number with slaw and crispy potato rounds are sure to bring all to the table. We meant serious business plating up something as tasty as this and the garlicky gravy is proof of the magic that was made in the HelloFresh kitchen when this meal came to life.

Pantry items

Olive Oil, White Wine Vinegar

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
spring onion	1 stem	2 stems
chicken breast	1 medium packet	2 medium packets OR 1 large packet
savoury seasoning	1 sachet	2 sachets
slaw mix	1 small packet	1 large packet
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
bake-at-home burger buns	2	4
gravy granules	1 medium sachet	1 large sachet
garlic paste	1 packet	2 packets
boiling water*	½ cup	1 cup

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3271kJ (782cal)	329kJ (79cal)
Protein (g)	51.8g	5.2g
Fat, total (g)	26.5g	2.7g
- saturated (g)	5g	0.5g
Carbohydrate (g)	78.4g	7.9g
- sugars (g)	13.6g	1.4g
Sodium (mg)	1262mg	127.1mg
Dietary Fibre (g)	11.1g	1.1g

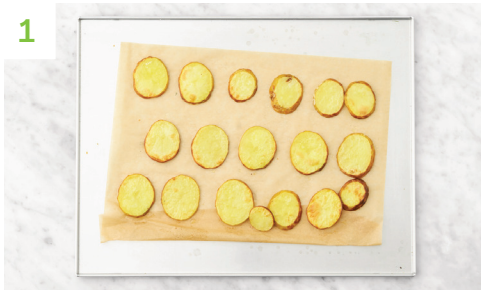
The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the potato

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **potato** into 0.5cm-thick rounds.
- Place **potato** on a lined oven tray with a drizzle of **olive oil** and season with **salt** and **pepper**.
- Toss to coat and roast until golden, **20-25 minutes**.

4



Cook the chicken

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chicken**, in batches, until golden and cooked through, **3-6 minutes** each side.

TIP: *Chicken is cooked through when it's no longer pink inside.*

2



Get prepped

- Meanwhile, thinly slice **spring onion**.
- Place your hand flat on top of each **chicken breast** and slice through horizontally to make two thin steaks.
- In a medium bowl, combine **chicken**, **savoury seasoning**, a pinch of **salt** and a drizzle of **olive oil**. Turn **chicken** to coat.

5



Make the gravy

- Meanwhile, boil the kettle.
- Halve **bake-at-home burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- In a medium bowl, combine **gravy granules**, **garlic paste** and the **boiling water** (½ cup for 2 people / 1 cup for 4 people), whisking, until smooth, **1 minute**.

3



Make the slaw

- In a second medium bowl, combine **slaw mix**, **garlic aioli**, **spring onion** and a drizzle of the **white wine vinegar**. Season to taste with **salt** and **pepper**.

Little cooks: *Take the lead by tossing the slaw!*

6



Serve up

- Top each bun with some potato rounds, seared chicken and creamy slaw.
- Plate up remaining potato rounds and slaw.
- Drizzle garlic gravy over potatoes to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW42



CUSTOM OPTIONS

+ ADD DICED BACON

Cook with chicken, breaking up with a spoon, until browned, 4-6 minutes.

+ ADD CHEDDAR CHEESE

Sprinkle over buns before warming.

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

