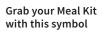


Caesar-Style Chicken & Bacon Burger with Oregano Wedges & Peppercorn Mayo

PUB BISTRO

KID FRIENDLY









Dried Oregano



Brown Onion







Baby Cos

Lettuce

Cucumber



Garlic & Herb Seasoning



Black Peppercorns



Bake-At-Home



Burger Buns



Chicken Breast



Mayonnaise



Caesar Dressing

Prep in: 30-40 mins Ready in: 35-45 mins



It's pub night tonight, so instead of going out, we've brought this pub-style classic to you. Starting simple, pack your plate with a light and bright side salad, alongside some tasty oregano wedges. Now pile high your caesar-style chicken and bacon burger, full of creamy and savoury goodness that is ready to be devoured.

Pantry items

Olive Oil, Balsamic Vinegar, Brown Sugar, Vinegar (White Wine or Balsamic)

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
potato	2	4	
dried oregano	½ sachet	1 sachet	
brown onion	1	2	
diced bacon	1 packet (90g)	1 packet (180g)	
balsamic vinegar*	1 tbs	2 tbs	
brown sugar*	2 tsp	4 tsp	
water*	½ tbs	1 tbs	
tomato	1	2	
cucumber	1	2	
baby cos lettuce	½ head	1 head	
chicken breast	1 small packet	1 large packet	
garlic & herb seasoning	1 medium sachet	1 large sachet	
black peppercorns	½ sachet	1 sachet	
mayonnaise	1 medium packet	1 large packet	
vinegar* (white wine or balsamic)	drizzle	drizzle	
bake-at-home burger buns	2	4	
caesar dressing	2 packets (100g)	4 packets (200g)	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4345kJ (1038Cal)	509kJ (122Cal)
Protein (g)	58.2g	6.8g
Fat, total (g)	48.8g	5.7g
- saturated (g)	9.7g	1.1g
Carbohydrate (g)	86g	10.1g
- sugars (g)	21.3g	2.5g
Sodium (mg)	1697mg	199mg

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 wedges

- Preheat the oven to 240°C/220°C fan-forced.
 Cut potato into wedges.
- Place wedges on a lined oven tray. Drizzle with olive oil and dried oregano (see ingredients).
 Season with salt and toss to coat. Bake until tender, 20-25 minutes.

TIP: If your oven tray is crowded, divide between two trays.



Cook bacon caramelised onions

- While the wedges are baking, thinly slice brown onion.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook onion and diced bacon, breaking up the bacon with a spoon, until the onion is softened and the bacon is golden,
 5-6 minutes. Reduce the heat to medium.
- Add the balsamic vinegar, the brown sugar and the water. Cook, stirring, until dark and sticky,
 3-5 minutes. Transfer to a small bowl.



Get prepped

- Cut tomato into wedges. Thinly slice cucumber.
 Roughly chop baby cos lettuce (see ingredients).
- Place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks.
- In a medium bowl, combine garlic & herb seasoning, a drizzle of olive oil and a pinch of salt. Add chicken steaks, turning to coat.



Cook the chicken

 Wipe out pan and return to a medium-high heat with a drizzle of olive oil. Add chicken steaks and cook until cooked through (when no longer pink inside), 3-5 minutes each side (cook in batches if your pan is getting crowded).

TIP: The spice blend will char slightly in the pan, this adds to the flavour!



Bring it all together

- While the chicken is cooking, lightly crush black peppercorns (see ingredients) with a pestle and mortar or in their sachet using a rolling pin.
- In a second small bowl, combine crushed peppercorns and mayonnaise.
- In a second medium bowl, combine tomato, cucumber, lettuce and a drizzle of olive oil and vinegar. Season to taste.
- Halve bake-at-home burger buns and bake directly on a wire oven rack, until heated through, 2-3 minutes.

Little cooks: Take the lead by tossing the salad!



Serve up

- · Spread the bases with caesar dressing.
- Top with the chicken and a helping of bacon and onions.
- Divide the caesar-style chicken and bacon burgers, oregano wedges and salad between plates. Serve with the peppercorn mayo. Enjoy!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate