



Caesar-Style Chicken & Bacon Burger

with Oregano Wedges & Peppercorn Mayo

PUB BISTRO

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Dried Oregano



Brown Onion



Tomato



Cucumber



Baby Cos Lettuce



Garlic & Herb Seasoning



Black Peppercorns



Bake-At-Home Burger Buns



Diced Bacon



Chicken Breast



Mayonnaise



Caesar Dressing

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

Eat Me Early

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

	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.

1



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.

4



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!

2



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.

5



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!

3



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.

6



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!

We're here to help!

Scan here if you have any questions or concerns



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