



# Chicken Schnitzel Burger & Caramelised Bacon

with Smoked Cheddar & Aussie Wedges

Grab your Meal Kit with this symbol



Potato



Aussie Spice Blend



Tomato



Cos Lettuce



Smoked Cheddar Cheese



Bacon



Chicken Breast



Panko Breadcrumbs



Bake-At-Home Burger Buns



Burger Sauce



Tartare Sauce

Hands-on: **20-30 mins**  
Ready in: **35-45 mins**

Eat Me Early

Skip the pub meal because there's a new chicken burger on the scene. From the golden crumb on the chicken to the creamy tartare sauce and the soft brioche-style buns, every bite is a delight – and best of all, you made it yourself!

### Pantry items

Olive Oil, Brown Sugar, Plain Flour, Egg

## 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

Two 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
Aussie spice blend	1 sachet	2 sachets
tomato	1	2
cos lettuce	½ head	1 head
smoked Cheddar cheese	1 packet (50g)	1 packet (100g)
bacon	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
chicken breast	1 small packet	1 large packet
plain flour*	2 tbs	¼ cup
salt*	½ tsp	1 tsp
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
bake-at-home burger buns	2	4
burger sauce	1 medium packet	1 large packet
tartare sauce	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5210kJ (1245Cal)	693kJ (166Cal)
Protein (g)	73.7g	9.8g
Fat, total (g)	58.7g	7.8g
- saturated (g)	16.4g	2.2g
Carbohydrate (g)	99.7g	13.3g
- sugars (g)	13g	13.3g
Sodium (mg)	2179mg	290mg

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

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://hellofresh.com.au/contact)

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## Bake the wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges. Place the **wedges** and **Aussie spice blend** on a lined oven tray. Drizzle with **olive oil** and season with **salt**. Toss to coat, then bake until tender, **20-25 minutes**.



## Cook the chicken

Heat a large frying pan over a medium-high heat and add enough **olive oil** to coat the base of the pan. When the oil is hot, cook the **chicken** until golden and cooked through, **2-4 minutes** each side. In the last **1-2 minutes** of cook time, sprinkle the **smoked Cheddar cheese** over the schnitzels and cover with a lid or foil so the cheese melts. Transfer to a plate lined with paper towel.

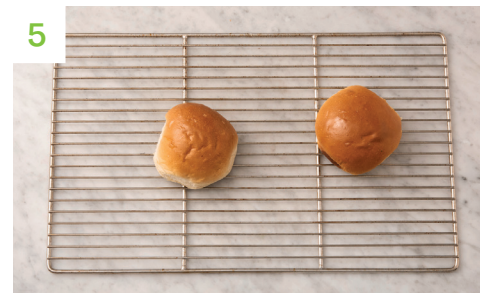
**TIP:** Add extra oil if needed so the schnitzel doesn't stick to the pan.

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



## Get prepped

While the wedges are baking, thinly slice the **tomato**. Finely shred the **cos lettuce** (see ingredients). Grate the **smoked Cheddar cheese**. Separate the **bacon** slices and place on a second lined oven tray. Sprinkle with the **brown sugar**, drizzle with **olive oil** and bake until caramelised and golden, **8-12 minutes**.



## Heat the burger buns

Place the **bake-at-home burger buns** on a wire rack in the oven until heated through, **2-3 minutes**.



## Crumb the chicken

Meanwhile, place your hand flat on top of each **chicken breast** and slice through horizontally to make two thin steaks. In a shallow bowl, combine the **plain flour**, the **salt** and a good pinch of **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Dip the **chicken** into the **flour mixture**, followed by the **egg**, and finally in the **panko breadcrumbs**. Transfer to a plate.



## Serve up

Slice the burger buns in half, then spread with the **burger sauce**. Top with the chicken schnitzel, caramelised bacon, tomato and a handful of cos lettuce. Serve with the Aussie wedges and **tartare sauce**.

Enjoy!