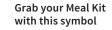
Easy Mexican Chicken Burger with Sour Cream, Fries & Tomato Relish

BURGER COLLECTION











Mexican Fiesta



Spice Blend





Mayonnaise



Tomato Relish



Leaves







Prep in: 10-20 mins Ready in: 15-25 mins

Eat Me Early

There's nothing quite like a good burger to cheer you up – that's just simple science. Pop the perfectly Mexican-spiced chicken breast in a brioche-style burger bun along with tomato relish, mayo and leafy greens, then serve with hand-cut fries for an unbeatable dinner combo. **Pantry items** Olive Oil

Before you start

Wash your hands and any fresh food.

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
chicken breast	1 small packet	1 large packet		
Mexican Fiesta spice blend 🥖	1 medium sachet	1 large sachet		
bake-at-home burger buns	2	4		
mayonnaise	1 medium packet	1 large packet		
tomato relish	1 medium packet	2 medium packets		
mixed salad leaves	1 small bag	1 medium bag		
light sour cream	1 medium packet	1 large packet		
chicken breast**	1 small packet	1 large packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3223kJ (770Cal)	555kJ (133Cal)
Protein (g)	49.1g	8.5g
Fat, total (g)	27.9g	4.8g
- saturated (g)	9.3g	1.6g
Carbohydrate (g)	75.3g	13g
- sugars (g)	11.8g	2g
Sodium (mg)	1345mg	231mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3984kJ (952Cal)	534kJ (128Cal)
Protein (g)	82.4g	11g
Fat, total (g)	33.2g	4.5g
- saturated (g)	10.9g	1.5g
Carbohydrate (g)	75.3g	10.1g
- sugars (g)	11.8g	1.6g
Sodium (mg)	1433mg	192mg

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 fries

- Preheat oven to 220°C/200°C fan-forced. Cut potato into fries.
- Place fries on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Bake until tender, 20-25 minutes.

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



Heat the buns

 Meanwhile, halve bake-at-home burger buns and bake directly on a wire oven rack, until heated through, 2-3 minutes.



Cook the chicken

- Place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks.
- SPICY! You may find the spice blend hot! Add less if you're sensitive to heat. In
 a medium bowl, combine Mexican Fiesta spice blend and a drizzle of olive
 oil. Season with salt and pepper, then add chicken, turning to coat.
- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook chicken until lightly browned and cooked through, 3-6 minutes each side (depending on thickness). Transfer to a plate to rest.

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

Custom Recipe: If you've doubled your chicken, prepare chicken breast as above. Combine chicken with Mexican Fiesta spice blend as above, turning chicken to coat. Cook chicken in batches for the best results.



Serve up

- Spread each bun base with **mayonnaise** and some **tomato relish**. Top with Mexican chicken steaks and **mixed salad leaves**.
- Serve with fries, **light sour cream** and remaining tomato relish. Enjoy!

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