



Easy Peri-Peri Chicken Burger

with Cheesy Potato Fries

GAME NIGHT

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Shredded Cheddar Cheese



Tomato



Chicken Breast



Nan's Special Seasoning



Peri Peri Sauce



Burger Buns



Mayonnaise



Mixed Salad Leaves



Haloumi/Grill Cheese

Prep in: 15-25 mins
Ready in: 30-40 mins

Eat Me Early

Go international and dive into our new Burger collection; a selection of burger recipes inspired by different cuisines from across the world! Tonight, let us transport you to the shores of Portugal, home to the great Peri-Peri seasoning. Slathered onto juicy chicken breast and with a side of cheesy potato fries, burger night has been sorted!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Honey

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

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
shredded Cheddar cheese (40g)	1 packet	1 packet (80g)
tomato	1	2
chicken breast	1 small packet	2 small packets OR 1 large packet
Nan's special seasoning	1 medium sachet	1 large sachet
peri peri sauce	1 medium packet	1 large packet
honey*	1 tsp	2 tsp
burger buns	2	4
mayonnaise	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
haloumi/grill cheese**	1 packet	2 packets

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3377kJ (807Cal)	577kJ (138Cal)
Protein (g)	52.2g	8.9g
Fat, total (g)	32.1g	5.5g
- saturated (g)	10.6g	1.8g
Carbohydrate (g)	77.4g	13.2g
- sugars (g)	17.8g	3g
Sodium (mg)	1462mg	250mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4706kJ (1125Cal)	687kJ (164Cal)
Protein (g)	74.2g	10.8g
Fat, total (g)	57.1g	8.3g
- saturated (g)	27.2g	4g
Carbohydrate (g)	79.1g	11.5g
- sugars (g)	19.1g	2.8g
Sodium (mg)	2462mg	359mg

The quantities provided above are averages only.

Allergens

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

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

We're here to help!

Scan here if you have any questions or concerns

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1



Bake the fries

- Preheat oven to **240°C/220°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 just tender, **20 minutes**.
- Remove from oven. Sprinkle with **shredded Cheddar cheese** and bake until golden, a further **5 minutes**.

Little cooks: Add the finishing touch by sprinkling the cheese on top.

3



Cook the chicken

- When the fries have **10 minutes** remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**.
- Cook **chicken** until cooked through, **3-5 minutes** each side (cook in batches if your pan is getting crowded). Remove pan from heat, then add **peri peri sauce** and the **honey**, turning **chicken** to coat.
- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.

TIP: The chicken is cooked when it's no longer pink inside.

Custom Recipe: Before cooking the chicken, heat the pan as above. Cook haloumi until golden brown, 1-2 minutes each side. Set aside on a paper towel-lined plate. Continue with step.

2



Get prepped

- Meanwhile, thinly slice **tomato** into rounds.
- Place your hand flat on top of each **chicken breast** and slice through horizontally to make two thin steaks.
- In a medium bowl, combine **Nan's special seasoning**, a drizzle of **olive oil** and a pinch of **salt**. Add **chicken**, tossing to coat.

Custom Recipe: If you've added haloumi, slice haloumi in half crossways to get 1 thin piece per person.

4



Serve up

- Spread base of burger buns with **mayonnaise**. Top with peri-peri chicken, **mixed salad leaves** and tomato slices.
- Serve with cheesy potato fries. Enjoy!

Little cooks: Take the lead and help build the burgers!

Custom Recipe: Add the haloumi to the burger.

Rate your recipe

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