

Hoisin-Glazed Chicken & Soy Mayo

with Sesame Potato Chunks & Radish Salad

Grab your Meal Kit with this symbol



Potato



Radish



Carrot



Chicken Breast



Mayonnaise



Mixed Sesame Seeds



Cucumber




Garlic



Hoisin Sauce



Crispy Shallots

 Hands-on: **15-25 mins**
Ready in: **30-40 mins**

 Eat Me Early

What's as fuss free as going to your local Chinese restaurant? Not much, but we reckon this simple hoisin chicken comes close... It's cooked in a jiffy, it's big on flavour and best of all, the mess is minimal.

Pantry items

Olive Oil, Honey, Soy Sauce, Sesame Oil (Optional), Rice Wine Vinegar

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
mixed sesame seeds	1 sachet	1 sachet
radish	2	4
cucumber	1 (medium)	1 (large)
carrot	1	2
garlic	2 cloves	4 cloves
chicken breast	1 packet	1 packet
hoisin sauce	1 packet (75g)	2 packets (150g)
honey*	½ tbs	1 tbs
soy sauce*	1 tsp	2 tsp
mayonnaise	1 packet (40g)	1 packet (80g)
sesame oil* (optional)	½ tbs	1 tbs
rice wine vinegar*	1 tsp	2 tsp
crispy shallots	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2819kJ (674Cal)	436kJ (104Cal)
Protein (g)	38.2g	5.9g
Fat, total (g)	27.8g	4.3g
- saturated (g)	6.2g	1g
Carbohydrate (g)	65.9g	10.2g
- sugars (g)	31.4g	4.9g
Sodium (mg)	1309mg	202mg

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.

1



Bake the potato chunks

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into bite-sized chunks.
- Place **potato** on a lined oven tray, then drizzle with **olive oil**, sprinkle over **mixed sesame seeds** and season with **salt** and **pepper**. Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.
- Meanwhile, thinly slice **radish**. Thinly slice **cucumber** into half-moons. Grate **carrot**. Finely chop **garlic**.

3



Make the soy mayo & salad

- While the chicken is cooking, combine the **soy sauce** and **mayonnaise** in a small bowl. Set aside.
- In a medium bowl, combine the **sesame oil** (if using), the **rice wine vinegar** and a pinch of **salt** and **pepper**. Add **radish**, **cucumber** and **carrot** and toss to combine. Season to taste.

2



Cook the chicken

- Place your hand flat on top of **chicken breast** and slice through horizontally to make two thin steaks.
- In a medium bowl, combine **hoisin sauce** and the **honey** and mix well. Add **chicken** and turn to coat.
- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Using tongs, pick up **chicken** and let excess marinade drip back into the bowl.
- Cook **chicken** until cooked through, **3-5 minutes** each side (cook in batches if your pan is getting crowded).
- In the last **5 minutes** of cook time, add remaining **marinade** and **garlic** and cook until reduced slightly, turning chicken to coat.

TIP: The marinade will darken and caramelize – this adds to the flavour!

4



Serve up

- Slice hoisin-glazed chicken.
- Divide sesame potato chunks, chicken and radish salad between plates.
- Garnish with **crispy shallots**. Serve with soy mayo.

Enjoy!