



Mini Korean Style BBQ

with Sriacha Dressed Asian Style Salad and Sesame Wedges

Street Food 30 Minutes • Little Heat • 1.5 of your 5 a day

24



Potato



Sesame Seeds



Cucumber



Baby Gem Lettuce



Mayonnaise



Sriracha



Honey



Bulgogi Sauce



Panko Breadcrumbs



Beef Mince



Chicken Thigh



Burger Bun

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Two Baking Trays, Mixing Bowl and Frying Pan.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Sesame Seeds 3)	1 pot	1 pot	1 pot
Cucumber**	½	1	1
Baby Gem Lettuce**	1	2	2
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Sriracha	½ sachet	1 sachet	1 sachet
Honey	1 sachet	1 sachet	2 sachets
Water for the Mayo*	1 tbsp	2 tbsp	2 tbsp
Bulgogi Sauce 11)	1 sachet	1 sachet	2 sachet
Panko Breadcrumbs 13)	25g	25g	50g
Beef Mince**	240g	360g	480g
Chicken Thigh Skinless and Boneless**	2	3	4
Burger Bun 8) 11) 13)	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	747g	100g
Energy (kJ/kcal)	4598/1099	616/147
Fat (g)	47	6
Sat. Fat (g)	14	2
Carbohydrate (g)	116	15
Sugars (g)	27	4
Protein (g)	56	7
Salt (g)	1.81	0.24

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

3) Sesame **8)** Egg **9)** Mustard **11)** Soya **13)** Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Sesame Wedges

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** on a large baking tray, drizzle with **oil**, sprinkle on **half** the **sesame seeds**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



Prep the Chicken

Wash out your bowl and add the remaining **bulgogi sauce** along with the **chicken thighs**. Season with **salt** and **pepper**, then turn them over and over in the mixture until well coated, set aside. **IMPORTANT:** Wash your hands after handling raw chicken. Heat a frying pan on high heat (no oil) and add the remaining **sesame seeds**. Cook, stirring regularly, until lightly toasted, 1-2 mins. **TIP:** Watch them like a hawk as they can burn easily. Transfer the **sesame seeds** to the bowl with the **sriracha mayo** and stir together. Meanwhile, pop your pan back on medium-high heat.



Prep the Salad

Thinly slice the **cucumber** and set aside 3 rounds per person (to put in the bun later). Trim the root from the **lettuce**, halve lengthways then thinly slice widthways. Put the **cucumber** and **lettuce** in a bowl and set aside for later. Put the **mayo**, **sriracha**, **honey** and **water** (see ingredients for amount) into a smaller bowl, season with **salt** and **pepper** and stir together. Set aside.



Cook the Meat

Add a drizzle of **oil** to the pan. Once hot, lay in the **chicken thighs** and fry until browned, 2-3 mins on each side. Transfer to a baking tray and roast in your oven until cooked through, 10-15 mins. **IMPORTANT:** The chicken is cooked when they are no longer pink in the middle. Meanwhile, pop your frying pan back on medium-high heat. Add a drizzle of **oil** if the pan is dry. Lay in the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total. Carefully turn them every 4 mins and lower the heat if they are burning. **IMPORTANT:** The burgers are cooked when they are no longer pink in the middle.



Make the Burgers

Put the **half** the **bulgogi sauce** in a large bowl with the **panko breadcrumbs**. Season well with **salt** and **pepper** and stir together, then add the **beef mince**. Mix with your hands until very well combined. Shape the mixture into **burgers** about 2cm thick, 1 per person. **IMPORTANT:** Remember to wash your hands after handling raw meat. Pop the **burgers** on a plate.



Serve Up

Meanwhile, halve the **burger buns** and pop them in the oven to warm through for the last 2 mins of the **potato** and **chicken** cooking time. To serve, spread a teaspoon of your **mayo mixture** on the bottom of each bun. Add 3 rounds of **cucumber** to each, put a **burger** on top and pop on the bun lids. Add the rest of the **mayo dressing** to the **lettuce** and **cucumber** and toss together. Once cooked, thinly slice the **chicken**. Serve the **bulgogi burgers** with the **chicken**, **Asian salad** and **wedges** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.