



# Chicken Katsu Burger and Wedges

With a Baby Gem & Radish Salad

Street Food 45 Minutes • 1 of your 5 a day

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Radish



Baby Gem Lettuce



Seeded Burger Bun



Rice Vinegar



Ginger Puree



Potatoes



Mayonnaise



Korma Curry Paste



Honey



Panko Breadcrumbs



Cornflour



Ground Ginger



Soy Sauce



Chicken Thigh

## Before you start

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

## Cooking tools, you will need:

Bowl, Baking Tray, Measuring Cup, Frying Pan, Kitchen Paper.

## Ingredients

	2P	3P	4P
Radish**	100g	150g	200g
Baby Gem Lettuce**	1	1½	2
Seeded Burger Bun 8) 11) 13)	2	3	4
Rice Vinegar	2 sachets	3 sachets	4 sachets
Ginger Puree	1 sachet	1 sachet	2 sachets
Olive Oil*	1 tbsp	1½ tbsps	2 tbsps
Potatoes**	450g	700g	900g
Mayonnaise 8) 9)	2 sachets	3 sachets	4 sachets
Korma Curry Paste 9)	1 sachet	1½ sachets	2 sachets
Honey	1 sachet	2 sachets	2 sachets
Panko Breadcrumbs 13)	50g	75g	100g
Cornflour	50g	70g	100g
Water*	50ml	75ml	100ml
Ground Ginger	1 sachet	1 sachet	2 sachets
Soy Sauce 11) 13)	½ sachet	1 sachet	1 sachet
Chicken Thigh**	4	6	8

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	684g	100g
Energy (kJ/kcal)	4298/1027	629/150
Fat (g)	42	6
Sat. Fat (g)	10	1
Carbohydrate (g)	114	17
Sugars (g)	14	2
Protein (g)	48	7
Salt (g)	3.96	0.58

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

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.

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## Get Prepped

Preheat your oven to 200°C. Trim the **radishes** and cut into quarters. Trim the root from the **baby gem lettuce**, reserve 1 leaf per person, halve the rest lengthways and thinly slice widthways. Halve the **burger buns**. Put the **rice vinegar** and **ginger puree** in a small bowl. Add a pinch of **sugar** and the **olive oil** (see ingredients for both amounts), season with **salt** and **pepper** and mix with a fork. Add the **radishes** and **baby gem** to the **dressing** but don't toss just yet, set aside.



## Coat the Chicken

Heat approx 2cm of **oil** in a frying pan on high heat. **TIP: You want the oil to be nice and hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.** While the **oil** gets hot, dip one piece of **chicken** in the **cornflour mixture** so it's completely covered on both sides. Then dip it in the **breadcrumbs** to coat on both sides. Pop on a plate and repeat with the other **chicken thighs**. **IMPORTANT: Remember to wash your hands and equipment after handling raw meat.**



## Roast the Wedges

Chop the **potatoes** into 2cm wide **wedges** (no need to peel). Pop the **wedges** on a large baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. 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 wedges nicely spread out.**



## Fry the Chicken

Once the **oil** is hot, carefully lay the **chicken** in the pan and fry until golden brown on each side and cooked through, 14-16 mins total, turning with tongs every 3-4 mins. **TIP: Careful not to burn yourself on the hot oil.** Once cooked, remove the **chicken** to a plate covered in kitchen roll. **IMPORTANT: The chicken is cooked when no longer pink in the middle.** Pop the **burger buns** in the oven to warm through, 2-3 mins.



## Finish the Prep

Put the **mayo** in a small bowl with the **korma paste** and **honey**. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.** Mix together and set aside. Pop the **panko breadcrumbs** into a large bowl and season with **salt** and **pepper**. Mix together. Add the **cornflour** into another large bowl and add the **water** (see ingredients for amount), **ground ginger** and **soy sauce** (see ingredients for amount). Season with **salt** and **pepper** and whisk with a fork until well combined.



## Finish and Serve

Toss the **baby gem** and **radishes** to coat in the **dressing**. Spread a spoonful of the **katsu mayo** on the top and bottom of the **burger buns**, place a **chicken thigh** in each and share the **baby gem leaves** between them. Serve with the **wedges** and **salad** alongside any remaining **katsu mayo** for dipping your **wedges** in.

## 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.