



Crispy Japanese-Style Fried Chicken

with Sesame Wedges, Stir-Fried Vegetables and Sesame Mayo

Street Food 35 Minutes

27



Potatoes



Sesame Seeds



Panko Breadcrumbs



Cornflour



Ground Ginger



Soy Sauce



Chicken Thighs



Mayonnaise



Sriracha



Shiitake Mushrooms



Tenderstem Broccoli®



Ginger Purée

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, Measuring Jug and Frying Pan.

Ingredients

	2P	3P	4P
Potatoes**	1 small pack	1 large pack	2 small packs
Sesame Seeds 3	1 pot	1 pot	1 pot
Panko Breadcrumbs 13	50g	75g	100g
Cornflour	50g	70g	100g
Ground Ginger	1 small pot	1 large pot	2 small pots
Water for the Flour*	50ml	75ml	100ml
Soy Sauce 11 13	1 sachet	1½ sachets	2 sachets
Chicken Thighs**	4	6	8
Mayonnaise 8 9	2 sachets	3 sachets	4 sachets
Sriracha	1 sachet	1½ sachets	2 sachets
Shiitake Mushrooms**	1 punnet	2 punnets	2 punnets
Tenderstem Broccoli ***	1 small pack	1 large pack	2 small packs
Ginger Purée	1 sachet	1 sachet	2 sachets

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	637g	100g
Energy (kJ/kcal)	3084 / 737	484 / 116
Fat (g)	19	3
Sat. Fat (g)	3	1
Carbohydrate (g)	89	14
Sugars (g)	5	1
Protein (g)	55	9
Salt (g)	2.41	0.38

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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Packed in the UK

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Bake your 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**, then season with **salt** and **pepper**. Sprinkle over the **sesame seeds**, 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 wedges nicely spread out.



Finish the Prep

Meanwhile, in a small bowl add the **mayonnaise** and **sriracha**, season with **salt** and **pepper** and mix together. Set aside. Halve the **shiitake mushrooms** (quarter any larger ones).



Prep Time

Meanwhile, pop the **panko breadcrumbs** in a large bowl and season with **salt** and **pepper**. Mix together. Pop the **cornflour** and **ground ginger** in another large bowl and add the **water** (see ingredients for amount). Add **half** the **soy sauce**. Season with **salt** and **pepper** and whisk with a fork until well combined. Cut each **chicken thigh** into **4 pieces**. Pop a high sided frying pan on high heat and add enough **oil** to completely coat the bottom. **TIP:** You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.



Stir-Fry Time

Pop your frying pan on medium high heat and add a drizzle of **oil**. Once hot, add the **mushrooms** and **tenderstem broccoli** and stir-fry until starting to brown, 2-3 mins. Add the **ginger purée**, stir fry for a further 30 seconds then add the **soy sauce** and a splash of **water**. Cover with a lid (or some foil) and cook until the **broccoli** is tender, 2-3 mins.



Fry 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 in the **crumbs**. Pop on a plate and repeat with the other **chicken pieces**. Once the **oil** is hot, carefully lay the **chicken pieces** in the pan and fry until golden brown, 4-5 mins each side. Transfer to a baking tray and bake on the middle shelf of your oven until cooked through, 8-10 mins. **IMPORTANT:** Wash your hands after handling raw meat.



Serve

Once cooked, remove the **chicken** to a plate covered in kitchen roll. **IMPORTANT:** The chicken is cooked when no longer pink in the middle. Divide the **chicken**, **wedges** and **stir-fried vegetables** between plates and serve with the **sriracha mayo** on the side.

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.