



# Fried Chicken and Honey Butter Bacon Burger with Sesame Wedges, Spicy Mayo and Bang Bang Cucumber

Street Food 45 Minutes • Mild Spice

34



Potatoes



Garlic Clove



Soy Sauce



Rice Vinegar



Honey



Sambal



Cucumber



Sesame Seeds



Mayonnaise



Panko Breadcrumbs



Cornflour



Chicken Breast



Streaky Bacon



Unsalted Butter



Glazed Burger Bun

## Before you start

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

## Cooking tools, you will need:

Garlic Press, Bowl, Rolling Pin, Baking Tray, Baking Paper, Saucepan, Frying Pan and Kitchen Paper.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Clove**	1	2	2
Soy Sauce <b>11</b> ) <b>13</b> )	25ml	25ml	50ml
Rice Vinegar	1 sachet	1 sachet	2 sachets
Honey	2 sachets	3 sachets	4 sachets
Sambal	15g	23g	30g
Cucumber**	½	1	1
Sesame Seeds <b>3</b> )	7g	15g	15g
Mayonnaise** <b>8</b> ) <b>9</b> )	1 sachet	2 sachets	2 sachets
Panko Breadcrumbs <b>13</b> )	25g	35g	50g
Cornflour	50g	70g	100g
Water for the Crumb*	50ml	75ml	100ml
Chicken Breast**	2	3	4
Streaky Bacon**	4 rashers	6 rashers	8 rashers
Unsalted Butter** <b>7</b> )	20g	30g	40g
Glazed Burger Bun <b>13</b> )	2	3	4

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	681g	100g
Energy (kJ/kcal)	4110 /982	604 /144
Fat (g)	30	4
Sat. Fat (g)	11	2
Carbohydrate (g)	119	18
Sugars (g)	22	3
Protein (g)	60	9
Salt (g)	4.44	0.65

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

3) Sesame 7) Milk 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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## Get Prepped

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Peel and grate the **garlic** (or use a garlic press). Put the **soy sauce, rice vinegar, half the honey** and **half the sambal** into a medium bowl. Mix together. **TIP: If your honey has hardened, pop it in a bowl of hot water for 1 min.** Trim the **cucumber**, then pop onto a board and use a rolling pin to smack it a few times until split. Chop into roughly 2cm chunks. Add the **cucumber** to the bowl of **marinade**, toss to coat then set aside.



## Bake the Wedges

Pop the **wedges** onto a large baking tray. Drizzle with **oil**, sprinkle over the **sesame seeds** and season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. **TIP: Use two baking trays if necessary.** When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through. Meanwhile, pop the remaining **sambal** into a small bowl with the **mayo**. Mix together.



## Finish the Prep

Sandwich each **chicken breast** between two pieces of baking paper or cling film. Pop onto a board, then give it a bash with the bottom of a saucepan until it's 1-2cm thick. Pop the **panko breadcrumbs** into a medium bowl or plate and season with **salt** and **pepper**. In another medium shallow bowl, mix together the **cornflour** and **water for the crumb** (see ingredients for amount). Season with **salt** and **pepper**, then whisk until well combined. Dip the **chicken breasts** into the **cornflour mixture**, then the **breadcrumbs**, ensuring they are completely coated. Then pop the **chicken** onto a plate. **IMPORTANT: Wash your hands after handling raw chicken and its packaging.**



## Fry the Chicken

Put a large frying pan on high heat and add enough **oil** to completely coat the bottom of the pan. **TIP: You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.** Once hot, carefully lay the **chicken** into the pan and fry until golden-brown and cooked through, 10-12 mins total. Turn every 2-3 mins and adjust the heat as necessary. Once cooked, transfer the **chicken breasts** to a clean plate lined with kitchen paper. **IMPORTANT: The chicken is cooked when no longer pink in the middle.**



## Cook the Bacon

Drain the **oil** from your pan and pop back on medium-high heat. Lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. **IMPORTANT: Wash your hands after handling raw meat.** Cook bacon thoroughly. Add the **butter, garlic** and remaining **honey** to the pan and let it melt. Coat the **bacon**, then remove from the heat.



## Finish and Serve

When almost ready to serve, halve the **burger buns** and pop into the oven to warm for 2-3 mins. Spread a spoonful of **mayo** onto each **warmed bun base** and top with the **chicken** and **bacon**. Spoon over some **melted honey garlic butter** on the cut side of the **bun tops** before sandwiching shut. Share out the **wedges**, and serve the **cucumber** in a bowl alongside.

Enjoy!