



Indonesian-Inspired Peanut Satay Chicken Burgers

with Chili-Garlic Wedges and Caramelized Pineapple

Global Burger

Spicy

35 Minutes



Ground Chicken



Soy Sauce



Chili-Garlic Sauce



Peanut Butter



Rice Vinegar



Russet Potato



Garlic Salt



Brioche Bun



Pineapple



Crispy Shallots



Cilantro



Mayonnaise



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HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

Start here

- Before starting, preheat the oven to 450°F.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Add sealed peanut butter packet to a glass of hot tap water. Set aside to soften.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Soy Sauce	½ tbsp	1 tbsp
Chili-Garlic Sauce 🌶️	3 tbsp	6 tbsp
Peanut Butter	1 ½ tbsp	3 tbsp
Rice Vinegar	5 tsp	10 tsp
Russet Potato	460 g	920 g
Garlic Salt	2 tsp	4 tsp
Brioche Bun	2	4
Pineapple	95 g	190 g
Crispy Shallots	28 g	56 g
Cilantro	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Sugar*	1 tbsp	2 tbsp
Unsalted Butter*	1 ½ tbsp	3 tbsp
Oil*		
Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper** and **half the garlic salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Caramelize pineapple

- Return the same pan to medium-high.
- When hot, add **½ tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **pineapple**, then sprinkle **1 tsp sugar** (dbl for 4 ppl) over top. Cook, flipping **pineapple** occasionally, until golden and warmed through, 3-4 min.
- Remove the pan from heat.
- Transfer **pineapple** to the plate with **patties**.



Prep and make satay sauce

- Meanwhile, thinly slice **cilantro stems**, then roughly chop **cilantro leaves**. Keep leaves and stems separate.
- Halve **pineapple** crosswise, then halve **each piece** lengthwise.
- Add **peanut butter**, **½ tsp soy sauce**, **1 tsp vinegar** and **½ tsp sugar** (dbl all for 4 ppl) to a small bowl. Season with **a pinch of garlic salt**, to taste, then stir until smooth.



Toast buns and make sweet chili sauce

- Meanwhile, halve **buns**. Spread **1 tbsp softened butter** (dbl for 4 ppl) on cut sides.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)
- Off heat, add **remaining chili-garlic sauce**, **4 tsp vinegar** and **½ tbsp sugar** (dbl both for 4 ppl) to the same pan. Season with **a pinch of garlic salt**.
- Return the pan to medium. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Remove the pan from heat.



Cook patties

- Heat a large non-stick pan over medium heat.
- While the pan heats, add **chicken**, **cilantro stems**, **remaining soy sauce**, **1 tbsp chili-garlic sauce** and **½ tsp garlic salt** (dbl both for 4 ppl) to a medium bowl. Season with **pepper**, then combine.
- With oiled hands, form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal!)
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until **patties** are cooked through, 4-5 min per side.**
- Transfer **patties** to a plate, then cover to keep warm. Carefully wipe the pan clean.



Finish and serve

- Spread **satay sauce** on **bottom buns**, then stack with **patties**, **pineapple** and **some cilantro leaves**. Drizzle **some sweet chili sauce** over top, if desired, then sprinkle with **some crispy shallots**. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Drizzle **remaining sweet chili sauce**, then **mayo** over **wedges**. Sprinkle **remaining cilantro leaves** and **remaining crispy shallots** over top.

Dinner Solved!