



# Jerk Chicken Burger and Charred Pineapple

with Green Onion Aioli and Sweet Potato Wedges

30 Minutes



Chicken Breasts



Chicken Thighs



Pineapple, spears



Artisan Bun



Jerk Spice Blend



Sweet Potato



Roma Tomato



Lime



Mayonnaise



Green Onions



## CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

### HELLO JERK SPICE

*A spice blend made with allspice, cinnamon, nutmeg and thyme!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 baking sheets, measuring spoons, zester, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Chicken Thighs ♦	4	8
Artisan Bun	2	4
Pineapple, spears	190 g	380 g
Sweet Potato	340 g	680 g
Jerk Spice Blend	1 tbsp	2 tbsp
Lime	1	1
Roma Tomato	80 g	160 g
Green Onions	2	2
Mayonnaise	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ 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 our meal kit labels for the most current allergen information.

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

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## Bake sweet potato wedges

Cut **potatoes** into ¼-inch thick wedges. Add **sweet potatoes, 1 tsp Jerk Spice Blend** and **1 tbsp oil** (dbl both for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Bake in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min.



## Prep

While **sweet potato wedges** roast, cut **tomato** into ¼-inch slices. Thinly slice **green onions**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Cut **pineapple** into ½-inch pieces.



## Prep chicken

Pat **chicken** dry with paper towels. Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving 1-inch intact on the other end. Open up **chicken** like a book. Sprinkle **remaining Jerk Spice Blend** over both sides, then season with **salt** and **pepper**.



## CUSTOM RECIPE

If you've opted to get **chicken thighs**, no need to butterfly. After patting **thighs** dry, follow the seasoning instruction, then cook them in the same way the recipe instructs you to cook the **chicken breasts**.



## Caramelize pineapple

Heat a large non-stick pan over high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pineapple**. Season with **salt** and **pepper**. Cook, stirring occasionally, until lightly browned, 4-5 min. Remove pan from heat and transfer **pineapple** to a plate. Carefully wipe pan clean.



## Cook chicken and make aioli

Return the same pan to medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **chicken**. Cook, until golden-brown and cooked through, 5-7 min per side.\*\* While **chicken** cooks, add **mayo, lime zest, green onions** and **2 tsp lime juice** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Finish and serve

Halve **buns**, then arrange them on another baking sheet, cut-side up. Toast **buns** in the **top** of the oven, until golden-brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!) Spread **1 tbsp aioli** over **each top bun**. Top **bottom buns** with **chicken, tomatoes, pineapple**, and **top buns**. Divide **burgers** and **sweet potato wedges** between plates. Serve **remaining aioli** on the side, for dipping. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!