



Thai-Inspired Curry Chicken and Mango Burgers

with Pickled Jalapeños and Peanut Butter Mayo

Global Burger

Spicy

35 Minutes



Ground Chicken



Red Curry Paste



Jalapeño



Red Mango



Rice Vinegar



Cilantro



Mayonnaise



Artisan Bun



Monterey Jack Cheese, shredded



Sweet Potato



Peanut Butter



Garlic Salt



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HELLO PEANUT BUTTER

This classic spread does wonders for sauces!

Start here

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

Bust out

2 Baking sheets, medium bowl, vegetable peeler, measuring spoons, parchment paper, small pot, small bowl, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|--------------------------------|----------|----------|
| Ground Chicken ♦ | 250 g | 500 g |
| Red Curry Paste | 2 tbsp | 4 tbsp |
| Jalapeño 🌶️ | 1 | 2 |
| Red Mango | ½ | 1 |
| Rice Vinegar | 2 tbsp | 4 tbsp |
| Cilantro | 7 g | 14 g |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Artisan Bun | 2 | 4 |
| Monterey Jack Cheese, shredded | ½ cup | 1 cup |
| Sweet Potato | 340 g | 680 g |
| Peanut Butter | 1 ½ tbsp | 3 tbsp |
| Garlic Salt | 1 tsp | 2 tsp |
| Unsalted Butter* | 1 tbsp | 2 tbsp |
| Sugar* | 2 ¼ tsp | 4 ½ tsp |
| Oil* | | |
| Salt and 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.



Pickle jalapeños

- Combine **vinegar**, **2 tbsp water**, **2 tsp sugar** and a **pinch of salt** (dbl all for 4 ppl) in a small pot.
- Heat the pot over medium heat, swirling occasionally, until **sugar** dissolves.
- Remove the pot from heat.
- While **sugar** dissolves, thinly slice **jalapeño** into rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Add **jalapeños** to the pot with **pickling liquid**. Stir, then set aside to cool.



Start patties

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, combine **chicken**, **remaining curry paste** and **remaining garlic salt** in a medium bowl.
- 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**. Reduce heat to medium. Pan-fry until almost cooked through, 4 min per side.



Roast sweet potato wedges

- Meanwhile, cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes**, **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 20-24 min.



Finish patties and prep

- Transfer **patties** to the other side of the baking sheet with **buns**. Sprinkle **cheese** over **patties**.
- Bake in the **top** of the oven until **cheese** melts, **buns** are golden and **patties** are cooked through, 4-5 min.**
- Meanwhile, peel, pit, then thinly **half the mango** (whole mango for 4 ppl).
- Roughly chop **cilantro**.



Make peanut butter-curry mayo and prep buns

- Meanwhile, add **peanut butter** and **mayo** to a small bowl. Stir until smooth.
- Add **¼ tsp sugar**, **½ tbsp pickling liquid** (dbl both for 4 ppl) and **half the curry paste**. Season with a **pinch of garlic salt**, then stir to combine. Set aside.
- Halve **buns**.
- Spread **1 tbsp softened butter** (dbl for 4 ppl) on cut sides.
- Arrange **buns** on one side of another parchment-lined baking sheet, cut-side up.



Finish and serve

- Spread **some peanut butter-curry mayo** on **top buns**.
- Drain **jalapeños**, discarding pickling liquid.
- Stack **patties**, **mango slices**, **pickled jalapeños** and **cilantro** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates.
- Serve **remaining peanut butter-curry mayo** alongside for dipping.

Dinner Solved!