

# MARLEY SPOON



## Mexican Chicken Burgers

with Roasted Potato Gems



20-30min



4 Portions

There's a fiesta of flavours in our Mexican version of the classic American hamburger. Spice up chicken with a smokey chipotle marinade, then pan-fry for a few minutes before sandwiching between warm and fluffy milk bread buns slathered with garlic mayo. A side of crispy baked potato gems and dinner is served. Olé!

## What we send

- 1,3,6,7
- 3
- 6

## What you'll require

- olive oil
- sea salt and pepper
- sugar

## Utensils

- baking paper
- large frypan
- oven tray

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

Chipotle chilli in adobo sauce is smoky in flavour and only mildly spicy, however for diners with no tolerance for heat, leave their chicken unmarinated and pan-fry in olive oil instead.

## Allergens

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

## Nutrition per serving

Energy 785kcal, Fat 34.1g, Carbs 65.4g, Proteins 49.2g



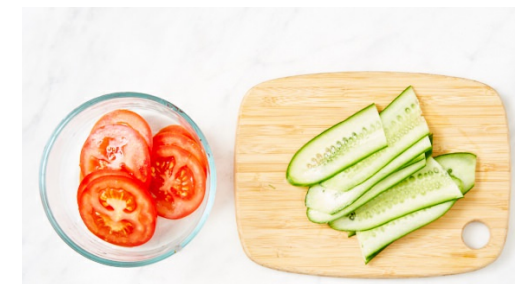
### 1. Bake potato gems

Heat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 2cm chunks. Put on the lined tray, drizzle with **1 tbs olive oil**, season with **2 tsp oregano** and **salt**, then toss to coat. Bake on a high oven shelf for 20-25 mins until golden and tender.



### 2. Marinate chicken

Meanwhile, combine the **chipotle in adobo sauce** (see cooking tip), **remaining oregano** and **2 tsp sugar** in a large bowl and season with **salt and pepper**. Put the **chicken** flat on a board, put your hand on top and halve horizontally into 4 equal fillets. Add the chicken to the chipotle marinade and turn to coat. Set aside to marinate for 5 mins.



### 3. Prep vegetables

Meanwhile, thinly slice the **cucumbers** lengthwise, then halve crosswise. Thinly slice the **tomatoes**.



### 4. Cook chicken

Heat **1 tbs olive oil** in a large frypan over medium heat. Cook the **chicken** for 3-4 mins each side until golden and cooked through. Remove from the pan and rest for 3 mins.



### 5. Warm buns

While the chicken is cooking, halve the **buns** through the middle. Put on an oven tray and warm on a lower oven shelf for 6-8 mins until heated through.



### 6. Get ready to serve

Spread the **buns** with the **aioli**. Divide the **cucumber**, **chicken** and **tomato** among the bun bases, then sandwich with the bun tops. Serve with the **potato gems** and **any remaining cucumber and tomato**.