



Product Spotlight: Liberty Chicken

We source our 100% free-range chicken from Mount Barker, WA. It gets deboned and packaged by local business Liberty Chicken.



Korean Chicken Sliders

Chicken breast fillets cooked in a smokey, Korean-style sauce, served in slider buns with fresh and spicy fillings, aioli and crispy chicken skin, and a side of sweet potato wedges.



30 minutes



2 servings



Chicken

Skip it!

While it is a fun addition, you can skip crisping the chicken skin at step 3. Cook the chicken with the skin on or remove the skin and discard it.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	58g	68g	93g

FROM YOUR BOX

SWEET POTATO	400g
KOREAN BBQ SAUCE	1 sachet
CHICKEN BREAST SKIN ON	300g
SPRING ONIONS	1 bunch
RED CHILLI	1
CARROT	1
LEBANESE CUCUMBER	1
AIOLI	1 sachet
SLIDER BUNS	4-pack

FROM YOUR PANTRY

oil for cooking, sesame oil, salt, pepper, soy sauce

KEY UTENSILS

large frypan, oven tray

NOTES

You can slice the cucumber and grate the carrot if preferred.

Remove seeds from chilli for a milder heat.

If desired, heat slider buns in a frypan over medium-high heat with oil. Add buns, cut side down and cook for 2-3 minutes until toasted.

No gluten option - slider buns are replaced with a 2-pack regular size GF buns.



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1. ROAST THE WEDGES

Set oven to 220°C.

Wedge **sweet potato** and add to a lined oven tray. Toss with **oil, salt and pepper**. Roast for 25-30 minutes. or until tender and golden.



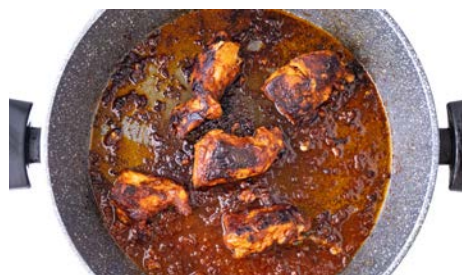
2. PREPARE THE CHICKEN

Add **1/2 sachet** (reserve remaining) **Korean sauce** to a bowl along with **2 tsp soy sauce** and **1 tsp sesame oil**, mix to combine. Remove **skin from chicken** (see notes), quarter **chicken breast** and toss in **sauce**.



3. CRISP THE CHICKEN SKIN

Heat a frypan over high heat with **oil**. Add **chicken skin** and cook for 1-2 minutes each side. Remove to a plate and reduce pan to medium heat.



4. COOK THE CHICKEN

Add **marinated chicken** to pan and cook for 4 minutes on one side. Turn chicken, add **remaining sauce from bowl**, and cover pan with a lid. Cook for further 4-6 minutes until cooked through. Season to taste with **salt and pepper**.



5. PREPARE THE FILLINGS

Thinly slice **spring onions** and **chilli**. Julienne or ribbon **carrot** and **cucumber** (see notes). Add to a bowl and toss with **2 tsp sesame oil**.

Add **aioli** to a bowl along with **reserved 1/2 sachet Korean sauce** and **1 tsp water**. Mix to combine.



6. FINISH AND SERVE

Halve **slider buns**.

Divide **wedges** among plates. Build sliders with **aioli, salad** and **chicken**. Serve extra **salad** on the side. Alternatively, take all the elements to the table for everyone to build their own sliders.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0448 042 515** or send an email to **hello@dinnertwist.com.au**

