



# Caesar Chicken Burgers

## with Parmesan Potato Coins

Family Friendly 25 - 35 Minutes

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or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef  
250g | 500g



Beyond Meat®  
2 | 4



Ground Chicken  
250g | 500g



Russet Potato  
2 | 4



Artisan Bun  
2 | 4



Zesty Garlic Blend  
1 tbsp | 2 tbsp



Garlic Puree  
1 tbsp | 2 tbsp



Caesar Dressing  
4 tbsp | 8 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



Italian Breadcrumbs  
1/4 cup | 1/2 cup



Spring Mix  
28g | 56g



Parmesan Cheese, shredded  
1/4 cup | 1/2 cup



**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.

**Pantry items** | Unsalted butter, oil, pepper, salt

**Cooking utensils** | Baking sheet, medium bowl, measuring spoons, small non-stick pan, parchment paper, small bowl, large non-stick pan

1



### Prep and roast potato coins

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

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the Zesty Garlic Blend** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with a quarter of the Zesty Garlic Blend and 1 tbsp oil per sheet.)
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



### Toast buns and make Caesar mayo

- Melt **1 tbsp** (2 tbsp) **butter** in a small non-stick pan or microwaveable bowl. Stir in **remaining garlic puree**.
- Halve **buns**, then spread **garlic butter** onto cut sides.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up.
- Toast **buns** until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)
- Meanwhile, combine **Caesar dressing** and **mayo** in a small bowl.

2



### Form patties

Swap | Beef Swap | Beyond Meat®

- Meanwhile, combine **breadcrumbs**, **remaining Zesty Garlic Blend**, **half the garlic puree** and ¼ **tsp** (½ **tsp**) **salt** in a medium bowl. (**TIP:** Set remaining garlic puree aside for garlic butter in step 4.) Add **chicken** and season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal!)

5



### Finish potato coins

- When **potato coins** are done, carefully remove the baking sheet from the oven.
- Push **potato coins** towards the **middle** of the baking sheet, then sprinkle **Parmesan** over top.
- Return **potato coins** to the oven until **Parmesan** melts, 1-2 min.

3



### Cook patties

Swap | Beyond Meat®

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **patties**.
- Pan-fry until cooked through, 5-6 min per side.\*\* (**TIP:** If patties are browning too quickly, reduce heat to medium-low.)
- Remove from heat.
- Transfer **patties** to a plate, then cover to keep warm.

6



### Finish and serve

- Meanwhile, spread **some Caesar mayo** on **top** and **bottom buns**. Stack **spring mix** and **patties** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **Parmesan potato coins** between plates.
- Serve **any remaining Caesar mayo** alongside for dipping.

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 2 | Form beef patties

Swap | Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chicken**\*\*.

## 2 | Form Beyond Meat® patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, skip the instructions to form the patties. Use **all the garlic puree** (in step 4) in the **garlic butter** for the **buns**. Save extra ingredients for another use.

## 3 | Cook Beyond Meat® patties

Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, cook the **patties** in the same way the recipe instructs you to cook the **chicken patties**\*\*.



Issue with your meal? Scan the QR code to share your feedback.

\*\* 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