






Caesar Chicken, Lettuce and Tomato Burgers with Roasted Potatoes

25 Minutes



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-  Ground Chicken
-  Ground Beef
-  Lemon-Pepper Seasoning
-  Caesar Dressing
-  Roma Tomato
-  Spring Mix
-  Brioche Bun
-  Panko Breadcrumbs
-  Yellow Potato

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 CAESAR DRESSING

This tangy dressing is the perfect burger condiment!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken*	250 g	500 g
Ground Beef	250 g	500 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Caesar Dressing	4 tbsp	8 tbsp
Roma Tomato	1	2
Spring Mix	28 g	56 g
Brioche Bun	2	4
Panko Breadcrumbs	¼ cup	½ cup
Yellow Potato	350 g	700 g
Oil*		
Salt*		

* 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.



Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Lemon-Pepper Seasoning** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until tender and golden-brown, 22-24 min.



Prep tomato

- Meanwhile, cut **tomato** into ¼-inch rounds.



Make patties

- Meanwhile, combine **chicken**, **panko**, **remaining Lemon-Pepper Seasoning** and **¼ tsp** (½ tsp) **salt** in a medium bowl.
- Form **chicken mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet, this is normal! In step 3, you can carefully reshape patties when cooking.)

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



Toast buns

- Halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 4-5 min. (**TIP:** Keep your eye on buns so they don't burn!)



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until golden-brown and cooked through, 5-6 min per side.**



Finish and serve

- Spread **half the Caesar dressing** on **bottom buns**, then stack with **patties**, **spring mix** and **tomatoes**. Close with **top buns**.
- Divide **burgers** and **roasted potatoes** between plates.
- Serve **remaining Caesar dressing** alongside for dipping.

Dinner Solved!



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