

Cajun-Spiced Chicken Burger

with DIY Dill Mayo

PRONTO

30 Minutes







Chicken Thighs/Leg

All-Purpose Flour







Baking Powder

Cajun Seasoning







Artisan Bun

Spring Mix







Roma Tomato

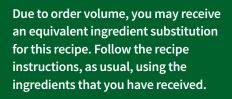




Dill

Dijon Mustard

Red Wine Vinegar



Thank you for your understanding & happy cooking!

START HERE

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

Bust Out

2 Baking Sheets, Measuring Spoons, Paper Towels, Parchment Paper, Small Bowl, Whisk, Large Bowl, Medium Bowl

Ingredients

ingredients		
	2 Person	4 Person
Chicken Thighs/Leg	310 g	620 g
All-Purpose Flour	3 tbsp	6 tbsp
Baking Powder	1 tsp	1 tsp
Cajun Seasoning	1 tbsp	2 tbsp
Artisan Bun	2	4
Spring Mix	113 g	227 g
Roma Tomato	160 g	320 g
Mayonnaise	⅓ cup	½ cup
Dill	7 g	14 g
Dijon Mustard	1 ½ tsp	3 tsp
Red Wine Vinegar	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1. COOK CHICKEN

Pat chicken dry with paper towels, then cut in half. Season with salt and pepper.
Combine Cajun seasoning, flour and ½ tsp baking powder (dbl for 4 ppl) in a medium bowl. Add chicken. Toss to coat, until no seasoning remains in the bowl. Add 1 tbsp oil (dbl for 4 ppl) and toss to coat. Transfer to a parchment-lined baking sheet. Bake in the middle of the oven, until cooked through and golden, 18-20 min.**



2. PREP

While **chicken** bakes, roughly chop **2 tbsp dill** (dbl for 4 ppl). Thinly slice **one tomato** (2 tomatoes for 4 ppl). Roughly chop **remaining tomato**. Stir together **dill** and **mayo**, in a small bowl. Season with **salt** and **pepper**.



3. TOAST BUNS

Halve **buns**. Arrange them on another baking sheet, cut-side up. Toast in **top** of oven, until golden-brown, 3-4 min. (**TIP**: Keep your eye on them so they don't burn!)



4. MAKE SALAD

While **buns** toast, whisk together **mustard**, **vinegar** and **2 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Toss in **spring mix** and **chopped tomatoes**.



5. FINISH AND SERVE

Divide dill mayo, chicken, tomato slices and some salad greens between buns. Serve remaining salad on the side.

Dinner Solved!

Contact

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^{**} Cook to a minimum internal temperature of 74°C/165°F, as size may vary.