



Cajun-Spiced Chicken Burger












with DIY Dill Mayo

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Chicken Thighs/Leg
-  All-Purpose Flour
-  Baking Powder
-  Cajun Seasoning
-  Artisan Bun
-  Spring Mix
-  Roma Tomato
-  Mayonnaise
-  Dill
-  Dijon Mustard
-  Red Wine Vinegar

HELLO CAJUN, EH?

Cajun cooking originated from the French-speaking Acadian people in Louisiana

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

	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	¼ 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

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

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.

Contact

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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. **



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**.



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**.



5. FINISH AND SERVE

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



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!)

Dinner Solved!