



Cheddar Ranch Chicken Burgers

with Roasted Potatoes

Family Friendly 30 Minutes



Ground Chicken



Ranch Dressing



Italian Breadcrumbs



Cheddar Cheese, shredded



Artisan Bun



Chicken Salt



Chives



Roma Tomato



Spring Mix



Dill Pickle, sliced



Russet Potato

HELLO CHICKEN SALT

This beloved Aussie mix adds big umami flavour to everything it touches!

Start here

- Before starting, preheat the oven to 450°F.
- Remove ½ tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, spatula, large bowl, parchment paper, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Ranch Dressing	6 tbsp	12 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Cheddar Cheese, shredded	½ cup	1 cup
Artisan Bun	2	4
Chicken Salt	1 tbsp	2 tbsp
Chives	7 g	14 g
Roma Tomato	80 g	160 g
Spring Mix	28 g	56 g
Dill Pickle, sliced	90 ml	180 ml
Russet Potato	460 g	920 g
Unsalted Butter*	½ tbsp	1 tbsp
Oil*		
Pepper*		

* 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.

Contact

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Prep and roast potatoes

- Halve **potatoes** lengthwise, then cut into ¼-inch slices.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the chicken salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Toast buns

- Meanwhile, halve **buns**, then spread **½ tbsp softened butter** (dbl for 4 ppl) over cut sides.
- Arrange **buns** on an unlined baking sheet, cut-side up. Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Prep patties

- Meanwhile, slice or snip **chives** into ½-inch pieces.
- Combine **chicken, chives, breadcrumbs, remaining chicken salt, half the cheese** and **⅛ tsp pepper** (dbl for 4 ppl) in a large bowl.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal. In step 3, you can carefully re-shape the patties when cooking.)



Assemble burgers

- Cut **tomato** into ¼-inch rounds.
- Spread **half the ranch dressing** over **buns**.
- Stack **some pickles, patties, tomatoes** and **spring mix** on **bottom buns**. Close with **top buns**.



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry **patties** on one side until golden-brown, 5-6 min.
- Flip **patties**. (**NOTE:** After the patties are flipped, use a spatula to carefully re-shape them by pressing against the edges.)
- Sprinkle **remaining cheese** over **patties**. Cover, then continue cooking until **cheese** melts, 4-5 min.**



Finish and serve

- Divide **roasted potatoes** and **chicken burgers** between plates.
- Serve **remaining ranch dressing** on the side for dipping.

Dinner Solved!