



Parmesan Caesar Chicken Burgers

with Tomato-Spinach Salad

Family Friendly

Quick

20-30 Minutes



Ground Chicken



Artisan Bun



Baby Spinach



Italian Breadcrumbs



Caesar Dressing



Bacon



Roma Tomato



Parmesan Cheese, shredded



Croutons



White Wine Vinegar

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!

HELLO CAESAR DRESSING

This rich and zingy Caesar dressing is the perfect burger condiment!

Start here

- Before starting, wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.

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

Bust out

Medium bowl, measuring spoons, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Bacon	100 g	200 g
Artisan Bun	2	4
Roma Tomato	80 g	160 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Breadcrumbs	¼ cup	½ cup
Croutons	14 g	28 g
Caesar Dressing	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook poultry to a minimum internal temperature of 74°C/165°F and pork to a minimum internal temperature of 71°C/160°F, as size may vary.

♦ 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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Make patties

- Add **chicken, breadcrumbs** and **2 tbsp** (4 tbsp) **Parmesan** to a medium bowl. Season with **salt** and **pepper**.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal!)

If you've opted to add **bacon**, heat a large non-stick pan over medium heat. When hot, add **bacon**. Cook, flipping occasionally until crispy, 5-7 min.** Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard **all but 1 tbsp** (2 tbsp) **bacon fat** from the pan. Use the pan with **reserved bacon fat** to cook **patties** in step 2. Do not add oil.



Toast buns

- Reheat the same pan (from step 2) over medium.
- Meanwhile, halve **buns**, then spread **softened butter** on cut sides of **each half**.
- When the pan is hot, add **buns**, cut-side down (**NOTE:** Don't overcrowd the pan; toast buns in 2 batches for 4 ppl). Toast until golden-brown, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **patties**. Pan-fry until **patties** are cooked through, 5-6 min per side.** (**TIP:** If patties are browning too quickly, reduce heat to medium-low.) (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches for 4 ppl.)
- Remove from heat. Transfer **patties** to a plate, then cover to keep warm.
- Carefully wipe the pan clean.



Make salad and serve

- Spread **Caesar dressing** on **top and bottom buns**.
- Stack **patties** and **some spinach** on **bottom buns**. Close with **top buns**.
- Add **tomatoes** and **remaining spinach** to the bowl with **dressing**, then toss to combine.
- Divide **burgers** and **salad** between plates.
- Sprinkle **croutons** and **remaining Parmesan** over **salad**.

♦ Cut **bacon** in half and top **burgers** with it when you assemble them.

Dinner Solved!



Prep and make salad dressing

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Add **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.