



Ultimate Chicken Burgers

with Sweet Potato Fries and Cucumber Salad

SPECIAL 35 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!

HELLO PIMENTO CHEESE

A southern cheese spread consisting of mayo, cheese and a pickled pepper!



Chicken Breasts



Bacon Strips



Buns



Smoked Cheddar Cheese, shredded



Cream Cheese



Mayonnaise



Roasted Red Peppers



Sweet Potato, wedges



Spring Mix



Mini Cucumber

START HERE

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

Bust Out

Parchment Paper, Large Non-Stick Pan, 2 Baking Sheets, Large Bowl, Paper Towels, Whisk, Small Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Bacon Strips	100 g	200 g
Buns	2	4
Smoked Cheddar Cheese, shredded	¼ cup	½ cup
Cream Cheese	2 tbsp	4 tbsp
Mayonnaise	2 tbsp	4 tbsp
Roasted Red Peppers	170 ml	340 ml
Sweet Potato, wedges	340 g	680 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Oil*		
Salt and Pepper*		

* Pantry items

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

***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.

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1. ROAST SWEET POTATOES

Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Bake in **middle** of oven, stirring halfway through cooking, until golden-brown, 22-24 min.



4. PREP CHICKEN

Pat **chicken** dry with paper towel. Carefully slice into the **centre** of **each chicken breast**, parallel to the cutting board, leaving 1-inch intact on the other end. Open up **chicken** like a book. Season all over with **salt** and **pepper**. Set aside.



2. ROAST BACON

Cut **bacon strips** in half, crosswise. On another parchment-lined baking sheet, arrange **bacon strips** in a single layer. Roast **bacon**, in **top** of oven, until crispy and cooked through, 12-14 min.** When **bacon** is crispy, transfer to a paper towel-lined plate and set aside.



5. COOK CHICKEN

Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl) then **chicken**. Cook, until golden-brown and cooked through, 5-7 min per side.***



3. PREP & MAKE PIMENTO

While **bacon** bakes, drain the **liquid** from the **peppers**. Pat **peppers** dry with paper towels, then finely **chop**. Thinly slice the **cucumber**. Whisk together **1 tbsp oil** and **¼ tsp sugar** (dbl all for 4ppl) in a large bowl. Add the **cucumber** and **half the peppers**. Toss to combine. Set aside. Combine the **mayo**, **cheddar cheese**, **remaining peppers** and **cream cheese** in a small bowl. Set aside.



6. FINISH AND SERVE

Once the **bacon** is cooked, split **buns** in half. Toast **buns**, directly on the top rack of oven, until golden-brown, 2-3 min. Add the **spring mix** to the large bowl with the **cucumbers**. Season with **salt** and **pepper**. Toss to combine. Spread **pimento cheese** onto **toasted bun halves**. Top **bottom buns** with **chicken** and **bacon**. Finish with **top buns**. Divide **burgers** between plates. Serve with **sweet potato wedges** and **side salad**.

Dinner Solved!