



Cheddar-Ranch Ground Chicken Burgers with Roasted Potatoes

Family Friendly 20 - 30 Minutes



Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)

Swap Ground Beef 250 g | 500 g

Swap Beyond Meat* 2 | 4

Ground Chicken* 250 g | 500 g

Ranch Dressing 6 tbsp | 12 tbsp

Italian Breadcrumbs 4 tbsp | 8 tbsp

Cheddar Cheese, shredded 1/2 cup | 1 cup

Artisan Bun 2 | 4

Garlic Salt 1 tsp | 2 tsp

Tomato 1 | 2

Spring Mix 28 g | 56 g

Dill Pickle, sliced 90 ml | 180 ml

Russet Potato 2 | 4



You have been entered for a chance to win 1 OF 25 FREE VIDA BBQS!

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Service Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$649.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Unsalted butter, pepper, oil, salt

Cooking utensils | 2 baking sheets, large bowl, large non-stick pan, measuring spoons, parchment paper

1



Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Remove 1 **tbsp** (2 **tbsp**) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

- 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 garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

4



Toast buns

- Meanwhile, halve **buns**, then spread 1 **tbsp** (2 **tbsp**) **softened butter** over cut sides.
- Arrange **buns** on an unlined baking sheet, cut-sides 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!)

2



Prep patties

🔄 Swap | **Beyond Meat®**

🔄 Swap | **Beyond Meat®**

- Meanwhile, combine **chicken**, **breadcrumbs**, **remaining garlic salt** and **half the cheese** in a large bowl. Season with **salt** and ¼ **tsp** ($\frac{1}{4}$ **tsp**) **pepper**.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may be sticky. Lightly wet your hands to make it easier to form patties.)

3



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **patties**.
- Pan-fry until golden-brown and cooked through, 4-5 min per side. ******
- Sprinkle **remaining cheese** over **patties**, then cover.
- Remove from heat. Keep covered until **cheese** melts, 3-4 min.

5



Assemble burgers

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

6



Finish and serve

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

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Prep patties

🔄 Swap | **Ground Beef**

If you've opted to get **ground beef**, cook it in the same way the recipe instructs you to cook the **ground chicken**. ******

2 | Prep Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, skip the instructions to form the **patties**, then cook in the same way the recipe instructs you to cook the **chicken patties**. ******

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F.