



Cheddar-Ranch Ground Chicken Burgers with Roasted Potatoes

Family Friendly 20 - 30 Minutes

Customized Protein

+ Add

Swap

or

x2 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)



 Ground Beef 250 g 500 g	 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 ½ 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

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.*

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 | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- Meanwhile, combine **chicken, breadcrumbs, remaining garlic salt** and **half the cheese** in a large bowl. Season with **salt** and ¼ tsp (¼ 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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Prep patties

🔄 Swap | **Ground Beef**

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

2 | Prep Beyond Meat® patties

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prep and cook the same way the recipe instructs you to prep and cook **chicken**.**

* 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.