



# Cheddar-Ranch Ground Chicken Burgers with Roasted Potatoes

Family Friendly 25 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)

 Swap	 Swap	 Add
		
Ground Turkey 250 g   500 g	Beyond Meat® 2   4	Bacon Strips 100 g   200 g



	
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 4 g   8 g
	
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.*

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

**Pantry items** | 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 **tbps** (2 **tbps**) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

- Remove any brown spots from **potatoes**, halve lengthwise, then cut into ¼-inch slices.
- To a parchment-lined baking sheet, add **potatoes** and 1 **tbps** oil. (**NOTE:** For 4 servings, use 2 baking sheets, with 1 **tbps** oil per sheet.) Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven for 22-24 min, flipping halfway through, until tender and golden. (**NOTE:** For 4 servings, roast in the middle and top of the oven, rotating sheets halfway through.)

4



## Toast buns

- Meanwhile, halve **buns**, then spread 1 **tbps** (2 **tbps**) **softened butter** over cut sides.
- Arrange **buns** on an unlined baking sheet, cut-sides up.
- Toast in the **top** of the oven for 3-4 min, until golden. (**TIP:** Keep an eye on buns so they don't burn!)

2



## Prep patties

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

+ Add | **Bacon Strips**

- Meanwhile, in a large bowl, combine **chicken**, **breadcrumbs**, **remaining garlic salt** and **half the cheese**. Season with **salt** and ½ **tsp** (¼ **tsp**) **pepper**.
- Form **mixture** into **two** (4) 4-inch-wide **patties**. (**NOTE:** Your mixture may be sticky. Lightly wet your hands to make it easier to form patties.)

5



## Assemble burgers

+ Add | **Bacon Strips**

- 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**.

3



## Cook patties

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

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 **tbps** (2 **tbps**) **oil**

2-serving

4-serving

Ingredient

**For 6 servings**

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 Turkey**

If you've opted to get **turkey**, 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**.\*\*

## 2 | Prep patties and cook bacon

+ Add | **Bacon Strips**

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the **bottom** of the oven for 8-12 min, until crispy and cooked through.\*\*

## 5 | Assemble burgers

+ Add | **Bacon Strips**

Top **burgers** with **bacon** when you assemble them.

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

\*\* Cook turkey, Beyond Meat® and chicken to a minimum internal temperature of 165°F and cook bacon to a minimum internal temperature of 160°F