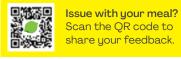


# **BBQ Cheddar Chicken Burgers**

with Crispy Shallots and Ranch-Dressed Salad

Quick

25 Minutes







**Ground Chicken** 





Artisan Bun





**Baby Spinach** 



Croutons

Mini Cucumber



Crispy Shallots



Cheddar Cheese, shredded





Ranch Dressing

**BBQ Sauce** 



Whole Grain Mustard



**BBQ** Seasoning

#### **CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

# Start here

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

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

#### **Bust out**

Rolling pin, medium bowl, large bowl, small bowl, large non-stick pan, paper towels

# Ingredients

	0.5	45
	2 Person	4 Person
Ground Chicken •	250 g	500 g
Ground Beef	250 g	500 g
Artisan Bun	2	4
Croutons	28 g	56 g
Baby Spinach	56 g	113 g
Mini Cucumber	1 g	2 g
Crispy Shallots	28 g	56 g
Cheddar Cheese, shredded	¼ cup	½ cup
BBQ Sauce	4 tbsp	8 tbsp
Ranch Dressing	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		

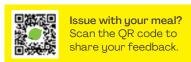
Salt and Pepper\*

- \*\* Cook chicken and beef to a minimum internal temperature of 74°C/165°F.
- 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.





#### Prep

- · Halve cucumber lengthwise, then cut into 1/4-inch half-moons.
- Open one side of the package of crispy shallots and reserve half of the shallots on a plate.

(NOTE: Reserved crispy shallots will be used in step 5.)

- Using a rolling pin or a heavy-bottomed pan, gently crush remaining crispy shallots in their package until broken into fine crumbs.
- Combine BBQ sauce and half of the mustard in a small bowl.



### Form patties

- Add crispy shallot crumbs, BBQ Seasoning, chicken and 1/4 tsp (½ tsp) salt and 1/4 tsp (½ tsp) pepper to a large bowl, then combine.
- Form mixture into two 5-inch-wide patties (4 patties for 4 ppl).

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



- · Heat a large non-stick pan over medium heat.
- When hot, add 1 tbsp oil, then patties. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.)
- Pan-fry until cooked through, 4-5 min per side.\*\*
- When patties are almost cooked through, top with cheese. Cover and cook until cheese melts, 1-2 min.
- Remove from heat, then transfer patties to a plate.
- Carefully rinse and wipe the pan clean.



#### Toast buns

- Reheat the same pan over medium.
- · Meanwhile, halve buns, then spread 1 tbsp (2 tbsp) softened butter onto cut sides of each bun half.
- When the pan is hot, add buns, cut-sides 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!)



#### Spread BBQ sauce-mustard mixture onto top and bottom buns.

- Stack some spinach, patties and remaining crispy shallots on bottom buns. Close with top buns.
- Add croutons, cucumber, ranch dressing, remaining mustard and remaining spinach to a medium bowl. Toss to combine.
- Divide burgers and salad between plates.



<sup>\*</sup> Pantry items