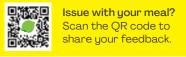


Caesar Chicken, Lettuce and Tomato Burgers

with Roasted Potatoes

25 Minutes







Ground Chicken





Lemon-Pepper



Caesar Dressing

Seasoning







Brioche Bun



Spring Mix

Panko Breadcrumbs



Yellow Potato

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

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

Bust out

2 Baking sheets, medium bowl, measuring spoons, large non-stick pan

Ingredients

ingi calcine		
	2 Person	4 Person
Ground Chicken •	250 g	500 g
Ground Beef	250 g	500 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Caesar Dressing	4 tbsp	8 tbsp
Roma Tomato	1	2
Spring Mix	28 g	56 g
Brioche Bun	2	4
Panko Breadcrumbs	⅓ cup	½ cup
Yellow Potato	350 g	700 g
Oil*		
Salt*		

- * Pantry items
- ** Cook 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.



Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add potatoes, half the Lemon-Pepper
 Seasoning and 1 tbsp (2 tbsp) oil to an unlined baking sheet. Season with salt, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until tender and goldenbrown, 22-24 min.



Make patties

- Meanwhile, combine chicken, panko, remaining Lemon-Pepper Seasoning and ¼ tsp (½ tsp) salt in a medium bowl.
- Form chicken mixture into two 5-inchwide patties (4 patties for 4 ppl). (NOTE: Your mixture may look wet, this is normal! In step 3, you can carefully reshape patties when cooking.)

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



- Oook pacties
- 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, 5-6 min per side.**



Prep tomato

• Meanwhile, cut **tomato** into 1/4-inch rounds.



Toast buns

- Halve buns, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until goldenbrown, 4-5 min. (TIP: Keep your eye on buns so they don't burn!)



Finish and serve

- Spread half the Caesar dressing on bottom buns, then stack with patties, spring mix and tomatoes. Close with top buns.
- Divide **burgers** and **roasted potatoes** between plates.
- Serve **remaining Caesar dressing** alongside for dipping.

Dinner Solved!

