



Caesar Chicken Burgers

with Parmesan Potato Coins

Family Friendly

30 Minutes



Ground Chicken



Russet Potato



Artisan Bun



Chicken Salt



Garlic Puree



Caesar Dressing



Mayonnaise



Italian Breadcrumbs



Spring Mix



Parmesan Cheese, shredded

HELLO CHICKEN SALT

This beloved Aussie mix adds big umami flavour to everything it touches!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, small non-stick pan, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken*	250 g	500 g
Russet Potato	460 g	920 g
Artisan Bun	2	4
Chicken Salt	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Caesar Dressing	4 tbsp	8 tbsp
Mayonnaise	2 tbsp	4 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Spring Mix	28 g	56 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ 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.

Contact

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Prep and roast potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the chicken salt** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with a quarter of the chicken salt and 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Toast buns and make Caesar mayo

- Melt **1 tbsp butter** (dbl for 4 ppl) in a small non-stick pan or microwaveable bowl, 30 sec. Stir in **remaining garlic puree**.
- Halve **buns**, then spread **garlic butter** onto cut sides.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up.
- Toast **buns** until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)
- Meanwhile, combine **Caesar dressing** and **mayo** in a small bowl.



Form patties

- Meanwhile, combine **breadcrumbs**, **remaining chicken salt** and **half the garlic puree** in a medium bowl. (**TIP:** Set the remaining garlic puree aside for garlic butter in step 4.) Add **chicken** and season with **pepper**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal!)



Finish potato coins

- When **potato coins** are done, carefully remove the baking sheet from the oven. Push **potato coins** towards the **middle** of the baking sheet, then sprinkle **Parmesan** over top.
- Return **potato coins** to the oven until **Parmesan** melts, 1-2 min.



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until **patties** are cooked through, 5-6 min per side. (** **TIP:** If patties are browning too quickly, reduce heat to medium-low.)
- Remove from heat. Transfer **patties** to a plate, then cover to keep warm.



Finish and serve

- Meanwhile, spread **some Caesar mayo** onto **top** and **bottom buns**. Stack **spring mix** and **patties** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **Parmesan potato coins** between plates.
- Serve **any remaining Caesar mayo** alongside for dipping.

Dinner Solved!