

HELLO Caesar Chicken Burgers with Parmesan Potato Coins

Family Friendly 25 - 35 Minutes





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 🎥

250g | 500g









250 g | 500 g

2 | 4







2 | 4





1 tbsp | 2 tbsp



4 tbsp | 8 tbsp







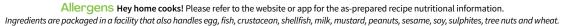
1/4 cup | 1/2 cup





28 g | 56 g

shredded
1/4 cup | 1/2 cup



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



Prep and roast potato coins

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Cut **potatoes** into 1/4-inch rounds.
- Add potatoes, half the Zesty Garlic Blend and 1 tbsp oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with a quarter of the Zesty Garlic Blend and 1 tbsp oil per sheet.)
- Season with salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 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 (2 tbsp) butter in a small nonstick pan or microwaveable bowl. 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

O Swap | Beef O Swap

- Swap | Beyond Meat®
- Meanwhile, combine breadcrumbs, remaining Zesty Garlic Blend, half the garlic puree and ¼ tsp (½ tsp) salt in a medium bowl. (TIP: Set 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!)



Cook patties

O Swap | Beyond Meat®

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **patties**.
- Pan-fry until 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 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.

Finish and serve

- Meanwhile, spread some Caesar mayo on 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.

Measurements within steps

1 tbsp (2 tbsp)

sp) **oil**

2 | Form beef patties

🗘 Swap | Beef

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

2 | Form Beyond Meat® patties

O Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, skip the instructions to form the patties. Use **all the garlic puree** (in step 4) in the **garlic butter** for the **buns**. Save extra ingredients for another use.

3 | Cook Beyond Meat® patties

🗘 Swap | Beyond Meat®

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



Issue with your meal? Scan the QR code to share your feedback.

** 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