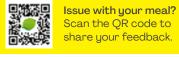


# Cheddar Ranch Ground Chicken Burgers

with Roasted Potatoes

Family Friendly Prepped in 10

30 Minutes





**Ground Chicken** 





Ranch Dressing



Italian Breadcrumbs



Cheddar Cheese,



Artisan Bun

shredded





Garlic Salt



Spring Mix



Tomato

Dill Pickle, sliced



Russet Potato



## Start here

- Before starting, preheat the oven to 450°F.
- 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 2 person 4 person Ingredient

#### **Bust out**

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

### Ingredients

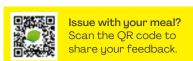
	2 Person	4 Person
Ground Chicken •	250 g	500 g
Ground Beef	250 g	500 g
Ranch Dressing	6 tbsp	12 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Cheddar Cheese, shredded	½ cup	1 cup
Artisan Bun	2	4
Garlic Salt	1 tsp	2 tsp
Tomato	1	2
Spring Mix	28 g	56 g
Dill Pickle, sliced	90 ml	180 ml
Russet Potato	2	4
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Pepper*		

- \* 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.





#### Prep and roast potatoes

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



#### Prep patties

- Meanwhile, combine chicken, breadcrumbs, remaining garlic salt, half the cheese and 1/8 tsp (1/4 tsp) pepper in a large bowl.
- Form **mixture** into two 4-inch-wide patties (4 patties for 4 ppl). (NOTE: Your mixture may be sticky. Lightly wet your hands to make it easier to form patties.)

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



#### Cook patties

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



#### Toast buns

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



# Assemble burgers

- Cut tomato into 1/4-inch rounds.
- Spread half the ranch dressing on bottom buns.
- Stack some pickles, patties, tomatoes and spring mix on bottom buns. Close with top buns.



#### Finish and serve

- Divide **roasted potatoes** and **chicken burgers** between plates.
- Serve **remaining ranch dressing** on the side for dipping.

### Dinner Solved!