



Cheddar Ranch Ground Chicken Burgers with Roasted Potatoes

Family Friendly

Prepped in 10 30 Minutes



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Ground Chicken



Ground Beef



Ranch Dressing



Italian Breadcrumbs



Cheddar Cheese, shredded



Artisan Bun



Garlic Salt



Tomato



Spring Mix



Dill Pickle, sliced



Russet Potato

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!

HELLO CHEDDAR CHEESE

Earthy, slightly sharp and the perfect flavour enhancer for many recipes!

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 within steps **1 tbsp** (2 tbsp) **oil**
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.



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1



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.)

4



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 golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

2



Prep patties

- Meanwhile, combine **chicken, breadcrumbs, remaining garlic salt, half the cheese** and **½ tsp** (¼ 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**.**

5



Assemble burgers

- Cut **tomato** into ¼-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**.

3



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.

6



Finish and serve

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

Dinner Solved!