



# Chicken, Lettuce and Tomato Burgers

with Ranch and Roasted Sweet Potatoes

30 Minutes



**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add bacon, simply follow the instructions on the back of this card and you're set. Happy cooking!



Ground Chicken



Chives



Ranch Dressing



Spring Mix



Panko Breadcrumbs



Bacon



Lemon-Pepper Seasoning



Roma Tomato



Brioche Bun



Sweet Potato

HELLO RANCH DRESSING

*This tangy ranch dressing is the perfect burger condiment!*

## Start here

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

## Bust out

Measuring spoons, medium bowl, small bowl, large non-stick pan, 2 baking sheets

## Ingredients

	2 Person	4 Person
Ground Chicken *	250 g	500 g
Bacon	100 g	200 g
Chives	7 g	14 g
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Ranch Dressing	4 tbsp	8 tbsp
Roma Tomato	80 g	160 g
Spring Mix	28 g	56 g
Brioche Bun	2	4
Panko Breadcrumbs	¼ cup	½ cup
Sweet Potato	340 g	680 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook poultry and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

† 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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## Roast sweet potatoes

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes**, **half the Lemon-Pepper Seasoning** and **1 tbsp oil** (dbl for 4 ppl) 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 golden-brown, 22-24 min.

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on a parchment-lined baking sheet. Roast **bacon** in the middle of the oven until crispy and cooked through, 8-12 min.\*\* Transfer to a paper towel-lined plate.



## Prep and make ranch

- Meanwhile, cut **tomato** into ¼-inch rounds.
- Add **ranch dressing** and **remaining chives** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Make patties

- Meanwhile, thinly slice **chives**.
- Combine **chicken**, **panko**, **remaining Lemon-Pepper Seasoning**, **half the chives** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl.
- Form **chicken mixture** into **two 5-inch-wide 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.)



## Toast buns

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



## Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **patties**. Pan-fry until golden-brown and cooked through, 5-6 min per side.\*\*



## Finish and serve

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

Top **burgers** with **bacon** when you assemble them.

## Dinner Solved!