



Dill-Feta Chicken Burgers

with BBQ-Seasoned Potatoes

Family Friendly

Quick

25-35 Minutes



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



Ground Chicken



Italian Breadcrumbs



Chicken Stock
Powder



Artisan Bun



Dill Pickle, sliced



BBQ Seasoning



Yellow Potato



Yogurt Sauce



Feta Cheese,
crumbled



Roma Tomato



Spring Mix

HELLO DILL PICKLE

This crunchy classic packs a flavourful punch!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

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

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Italian Breadcrumbs	¼ cup	½ cup
Chicken Stock Powder	1 tbsp	2 tbsp
Artisan Bun	2	4
Dill Pickle, sliced	90 ml	180 ml
BBQ Seasoning	1 tbsp	2 tbsp
Yellow Potato	350 g	700 g
Yogurt Sauce	90 ml	180 ml
Feta Cheese, crumbled	¼ cup	½ cup
Roma Tomato	95 g	190 g
Spring Mix	28 g	56 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and 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.



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

1



Roast potatoes

- Quarter **potatoes**. Cut **any larger potatoes** into 1-inch pieces.
- Add **potatoes**, **BBQ Seasoning** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **pepper** and **¼ tsp** (½ tsp) **salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 22-24 min.

4



Toast buns

- Meanwhile, halve **buns**, then spread **1 tbsp** (2 tbsp) **softened butter** on cut sides.
- Arrange directly on the **top** rack of the oven, cut-side up.
- Toast until golden-brown, 4-5 min. (**TIP:** Keep an eye on buns so they don't burn!)

2



Prep

- Meanwhile, cut **tomato** into ¼-inch rounds.
- Thinly slice **a few pickles** into rounds. (**TIP:** Skip this step if you don't want pickles on your burger.)
- Add **feta** and **2 tbsp** (4 tbsp) **yogurt sauce** to a small bowl. Season with **pepper**, to taste, then stir to combine.

5



Finish and serve

- Spread **dill-feta sauce** over **top buns**.
- Stack **sliced pickles**, **patties**, **tomatoes** and **spring mix** on **bottom buns**. Close with **top buns**.
- Divide **burgers**, **potatoes** and **remaining pickles** between plates.
- Serve **remaining yogurt sauce** alongside for dipping.

3



Cook patties

- Add **chicken**, **stock powder**, **breadcrumbs** and **¼ tsp** (½ tsp) **salt** to a medium bowl. Season with **pepper**, then combine.
- Form **mixture** into **two** 4-inch-wide **patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal!)
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Pan-fry until **patties** are golden-brown and cooked through, 3-4 min per side.**

Dinner Solved!