



Grilled Jerk Chicken Burgers

with Sweet Potato Wedges and Chili Mayo Dipper

Grill

Spicy

30 Minutes



Ground Chicken



Artisan Bun



Sweet Potato



Red Cabbage, shredded



Spring Mix



Jerk Sauce



Sweet Chili Sauce



Mayonnaise



Italian Breadcrumbs

HELLO JERK SAUCE

A fiery and flavourful sauce made with jalapeños, garlic and Caribbean spices!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

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

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, parchment paper, small bowl

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Artisan Bun	2	4
Sweet Potato	340 g	680 g
Red Cabbage, shredded	56 g	113 g
Spring Mix	28 g	56 g
Jerk Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Mayonnaise	4 tbsp	8 tbsp
Italian Breadcrumbs	2 tbsp	4 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.

Contact

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1 Prep and roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss 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

- When **patties** are almost done, add **buns** to other side of the grill, cut-side down. Close lid and grill **buns** until toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn!)



2 Make slaw and dipper

- Add **cabbage**, **half the mayo** and ¼ tsp (½ tsp) **sugar** to a medium bowl. Season with **salt** and **pepper**, then stir to coat.
- Add **remaining mayo** and **half the sweet chili sauce** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



5 Finish and serve

- Stack **bottom buns** with **spring mix**, **patties** and **slaw**. Close with **top buns**.
- Divide **burgers** and **sweet potato wedges** between plates. Serve **remaining sauce** alongside for dipping.



3 Form and cook burgers

- Add **ground chicken**, **breadcrumbs** and **jerk sauce** to a large bowl. Season with **salt**, then combine.
- Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may look wet; this is normal!)
- Add **patties** to the grill. Close lid and grill, flipping once, until cooked through, 5-6 min per side.**
- Spread **remaining sweet chili sauce** over **cooked patties**.

Dinner Solved!