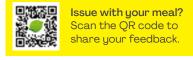
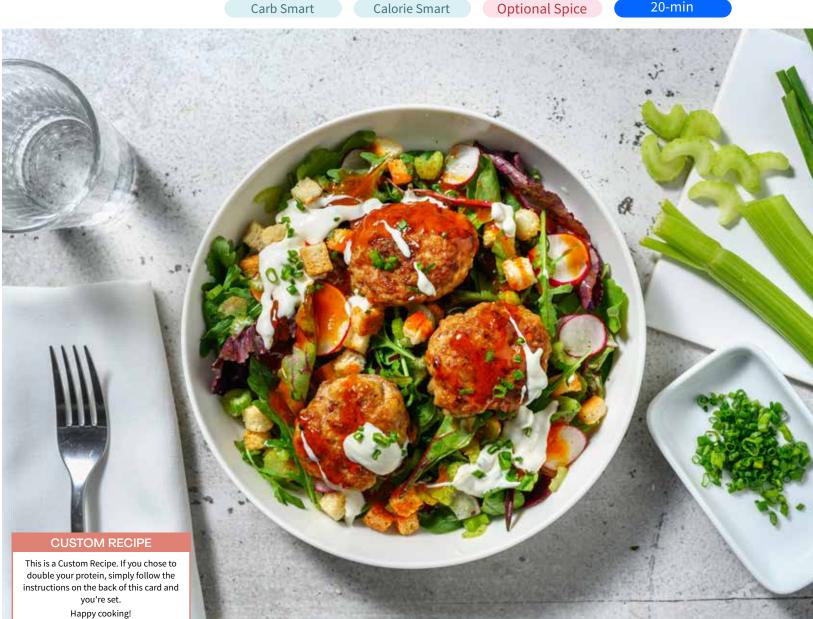


Smart Chicken Patty Salad

with DIY Ranch Dressing

20-min









Ground Chicken







Radish





White Wine Vinegar



Mayonnaise









BBQ Seasoning



Sour Cream

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient



Bust out

Medium bowl, measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken •	250 g	500 g
Double Ground Chicken	500 g	1000 g
Croutons	28 g	56 g
Spring Mix	113 g	227 g
Radish	3	6
Celery	3	6
Chives	7 g	14 g
Hot Sauce	2 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 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.





Prep and marinate veggies

- Thinly slice **celery**.
- Thinly slice radishes.
- Thinly slice chives.
- Add 2 tsp (4 tsp) vinegar and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add **celery** and **radishes**, then toss to coat. Set aside.



Form patties

- Add chicken and BBQ Seasoning to a medium bowl. Season with **pepper**, then combine.
- Form mixture into six 2-inch-wide patties (12 patties for 4 ppl). (NOTE: Your mixture may look wet; this is normal!)

If you've opted for **double chicken**, use a large bowl and add an extra 1/4 tsp (1/2 tsp) salt to the mixture. Form into twelve 2-inch-wide patties (24 patties for 4 ppl).



Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add 1 tbsp oil, then patties. Cook, reducing heat to medium-low if **patties** are browning too quickly, until golden-brown all over and cooked through, 3-4 min per side.** (NOTE: Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil for each batch!)
- Transfer to a plate.



Make DIY ranch

- Meanwhile, add sour cream, mayo, half the chives, remaining vinegar and ½ tbsp (1 tbsp) water to a small bowl.
- Season with salt and pepper, then stir to combine.



Finish and serve

- Add spring mix and croutons to the large bowl with veggies, then toss to combine.
- Divide salad between plates. Top with chicken patties and as much hot sauce as desired.
- Drizzle with **DIY ranch** and sprinkle remaining chives over top.

Dinner Solved!