



# BBQ Cheddar Chicken Burgers

## with Crispy Shallots and Ranch-Dressed Salad

Quick

25 Minutes



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Ground Chicken



Ground Beef



Artisan Bun



CROUTONS



Baby Spinach



Mini Cucumber



Crispy Shallots



Cheddar Cheese,  
shredded



BBQ Sauce



Ranch Dressing



Whole Grain Mustard



BBQ Seasoning

### 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 BBQ SAUCE

*This sauce is the perfect blend of sweet, savoury and smoky!*

## Start here

- Before starting, 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

Rolling pin, medium bowl, large bowl, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Ground Beef	250 g	500 g
Artisan Bun	2	4
Croutons	28 g	56 g
Baby Spinach	56 g	113 g
Mini Cucumber	1 g	2 g
Crispy Shallots	28 g	56 g
Cheddar Cheese, shredded	¼ cup	½ cup
BBQ Sauce	4 tbsp	8 tbsp
Ranch Dressing	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook chicken and beef 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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### Prep

• Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.

• Open one side of the package of **crispy shallots** and reserve **half of the shallots** on a plate.

(NOTE: Reserved crispy shallots will be used in step 5.)

• Using a rolling pin or a heavy-bottomed pan, gently crush **remaining crispy shallots** in their package until broken into fine crumbs.

• Combine **BBQ sauce** and **half of the mustard** in a small bowl.



### Toast buns

• Reheat the same pan over medium.

• Meanwhile, halve **buns**, then spread **1 tbsp** (2 tbsp) **softened butter** onto cut sides of **each bun half**.

• When the pan is hot, add **buns**, cut-sides down. (NOTE: Don't overcrowd the pan; toast buns in 2 batches for 4 ppl).

• Toast until golden-brown, 2-3 min.

(TIP: Keep an eye on buns so they don't burn!)



### Form patties

• Add **crispy shallot crumbs**, **BBQ Seasoning**, **chicken** and

¼ **tsp** (½ tsp) **salt** and ¼ **tsp** (½ tsp) **pepper** to a large bowl, then combine.

• Form **mixture** into **two 5-inch-wide patties** (4 patties for 4 ppl).

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **chicken**.\*\*



### Finish and serve

• Spread **BBQ sauce-mustard mixture** onto **top and bottom buns**.

• Stack **some spinach**, **patties** and **remaining crispy shallots** on **bottom buns**. Close with **top buns**.

• Add **croutons**, **cucumber**, **ranch dressing**, **remaining mustard** and **remaining spinach** to a medium bowl. Toss to combine.

• Divide **burgers** and **salad** between plates.



### Cook patties

• Heat a large non-stick pan over medium heat.

• When hot, add **1 tbsp oil**, then **patties**. (NOTE: Don't overcrowd the pan; cook patties in 2 batches if needed.)

• Pan-fry until cooked through, 4-5 min per side.\*\*

• When **patties** are almost cooked through, top with **cheese**. Cover and cook until **cheese** melts, 1-2 min.

• Remove from heat, then transfer **patties** to a plate.

• Carefully rinse and wipe the pan clean.

Dinner Solved!