



# Cheddar-Ranch Ground Chicken Burgers

## with Roasted Potatoes

Family Friendly

Quick

25 Minutes

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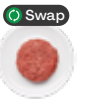
or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef  
250 g | 500 g



Beyond Meat®  
2 | 4



Ground Chicken  
250 g | 500 g



Ranch Dressing  
6 tbsp | 12 tbsp



Italian Breadcrumbs  
1/4 cup | 1/2 cup



Cheddar Cheese, shredded  
1/2 cup | 1 cup



Artisan Bun  
2 | 4



Garlic Salt  
1 tsp | 2 tsp



Tomato  
1 | 2



Spring Mix  
28 g | 56 g



Dill Pickle, sliced  
90 ml | 180 ml



Russet Potato  
2 | 4



**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.

**Pantry items** | Oil, pepper, unsalted butter

**Cooking utensils** | Baking sheets, measuring spoons, large bowl, parchment paper, large non-stick pan

1



## Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Remove **1 tbsp** (2 tbsp) **butter** from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Halve **potatoes** lengthwise, then cut into ¼-inch slices.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt** and **pepper**, then toss to 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

- Meanwhile, halve **buns**, then spread **1 tbsp** (2 tbsp) **softened butter** over cut sides.
- Arrange **buns** on an unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

2



## Prep patties

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Meanwhile, combine **chicken, breadcrumbs, remaining garlic salt, half the cheese** and **½ tsp** (¼ tsp) **pepper** in a large bowl.
- Form **mixture** into **two 4-inch-wide patties** (4 patties for 4 ppl). (**NOTE:** Your mixture may be sticky. Lightly wet your hands to make it easier to form patties.)

3



## Cook patties

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**.
- Pan-fry until golden-brown and cooked through, 4-5 min per side.\*\*
- Sprinkle **remaining cheese** over **patties**, then cover.
- Remove from heat. Keep covered until **cheese** melts, 3-4 min.

5



## Assemble burgers

- Cut **tomato** into ¼-inch rounds.
- Spread **half the ranch dressing** on **bottom buns**.
- Stack **pickles, patties, tomatoes** and **spring mix** on **bottom buns**. Close with **top buns**

6



## Finish and serve

- Divide **roasted potatoes** and **chicken burgers** between plates.
- Serve **remaining ranch dressing** on the side for dipping.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

## 2 | Prep patties

Swap | **Ground Beef**

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

## 2 | Prep patties

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **ground chicken**.

\*\* 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.



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