



Grilled Chicken Cheddar Burger

with Power Slaw



30-40min



2 Servings

It's hard to make a pretty perfect meal, like a burger, even better. So, we keep it classic by topping this juicy grilled chicken burger with melted cheddar-jack cheese and serve it on a toasted potato bun. The star of the show here is the delicious (and nutritious!) power slaw made with sweet apples, scallions, and fresh parsley tossed in a zesty homemade horseradish dressing—it brings major flavor to every bite.

What we send

- 1 oz horseradish ^{6,12}
- 1 pkt Dijon mustard ¹⁷
- 2 (1 oz) mayonnaise ^{3,6}
- 1 oz scallions
- ¼ oz fresh parsley
- 1 apple
- ½ lb power coleslaw blend
- 10 oz pkg ground chicken
- 2 potato buns ¹
- 2 oz shredded cheddar-jack blend ⁷

What you need

- olive oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper

Tools

- grill or grill pan

Cooking tip

No grill? Heat 1 tablespoon oil in a medium heavy skillet over medium-high. Add burgers; cook, until browned and cooked through, 5-6 minutes per side. Top with cheese; cover and cook until melted.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 51g, Carbs 48g, Protein 48g



1. Make horseradish dressing

Preheat a grill on high, if using. In a medium bowl, combine **horseradish**, **Dijon mustard**, **2 tablespoons each of mayonnaise and oil**, and **1 tablespoon vinegar**; whisk to combine. Season to taste with **salt** and **pepper**.



4. Shape burgers, grill buns

Form **chicken** into 2 (4-inch) patties. Lightly brush **cut sides of buns** with **oil**. Brush grill or grill pan with **oil**. Transfer buns, cut side down, to grill. Reduce heat to medium and cook until lightly toasted, 2-3 minutes. Transfer to plates.



2. Assemble slaw

Trim **scallions**, then thinly slice. Finely chop **parsley leaves and stems**. Quarter **apple**; discard core. Cut each quarter into ¼-inch thick slices, then cut slices into matchsticks. Add **power slaw**, apple, and half each of the chopped parsley and sliced scallions to bowl with **horseradish dressing**; stir to combine.



5. Grill burgers

Transfer **burgers** to grill or grill pan. Cook until burgers are browned and cooked through, 5-6 minutes per side. Top each burger with **cheese**, cover, and cook until just melted, 1-2 minutes more.



3. Season chicken

Preheat a grill pan over high, if using. In a medium bowl, mix to combine **ground chicken** and **remaining scallions and parsley**. Season with **½ teaspoon salt** and **a few grinds of pepper**.



6. Finish & serve

Spread **remaining mayonnaise** on **toasted buns**, then top with **burgers**. Season **slaw** to taste with **salt** and **pepper** and serve alongside **burgers**. Enjoy!