

DINNERLY



Griddled Onion Chicken Burgers with Fontina & Sweet Potato Fries



20-30min



2 Servings

We've taken a classic burger and jazzed up every element. Ground beef becomes juicy ground chicken. Cheddar cheese becomes fontina, lettuce and tomato become flavorful, sweet griddled onions, and sweet potato fries are subbed in place of regular french fries. We're all about old standards for a busy weeknight, but why not keep it fresh?! We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- 1 red onion
- 10 oz pkg ground chicken
- 2 oz shredded fontina ⁷
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

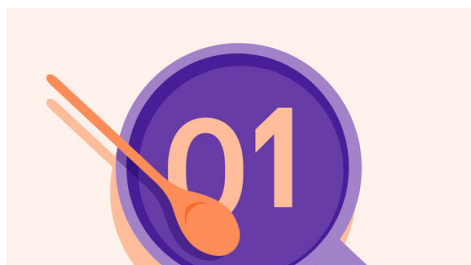
- box grater
- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Wheat (1), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

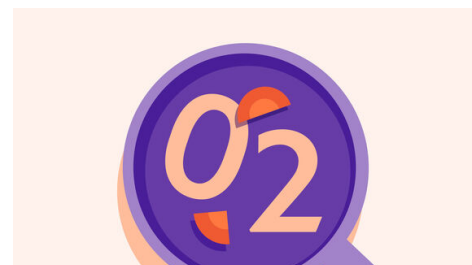
Calories 740kcal, Fat 28g, Carbs 76g, Protein 49g



1. Prep ingredients

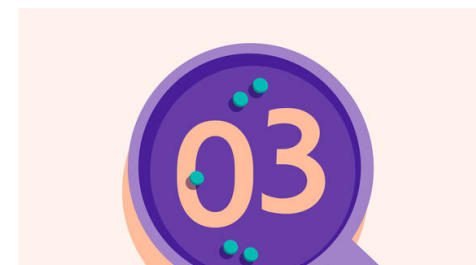
Preheat oven to 425°F with a rack in the lower third.

Cut **sweet potatoes** lengthwise into ½-inch wedges. Slice **¾ of the onion** through the root end into ¼-inch thick rounds, keeping slices intact. Grate remaining onion on the large holes of a box grater.



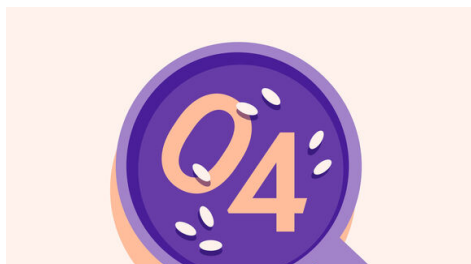
2. Make sweet potato fries

Toss **sweet potatoes** with **1 tablespoon oil** on a rimmed baking sheet; season well with **salt** and **pepper**. Roast, tossing halfway through, until browned and tender, 18–20 minutes.



3. Shape burgers

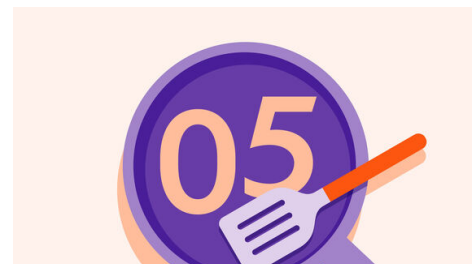
In a medium bowl, combine **ground chicken**, **grated onion**, **¾ teaspoon salt**, and **a few grinds of pepper**. Using damp hands, divide mixture in half and shape into 2 (½-inch thick) patties.



4. Cook onion & burgers

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **sliced onion** and season with **salt**; cook until browned, about 3 minutes. Flip onions. Add the **patties** on top of the 2 largest onion rounds, pressing down so the onions are embedded. Cook until browned, about 3 minutes.

Stir to break up the loose onions on the side.



5. Finish & serve

Flip **patties** and top with **cheese**. Cover and cook until **burgers** are completely cooked through and cheese is melted, 2–3 minutes. Transfer to a plate; top with **remaining cooked onions**. Toast **buns** in skillet, cut side-down, until slightly toasted, about 2 minutes.

Serve **onion chicken burgers** with **sweet potato fries** alongside. Enjoy!



6. Level it up!

You know what would be amazing with this meal? A garlicky mayo: finely grate a garlic clove (a microplane is the best tool for the job) and stir it into a small bowl of mayonnaise. Serve it on the side for dipping the fries or double dipping before each burger bite.