

DINNERLY



Chicken Caesar Burger & Sweet Potato Fries

with Homemade Dressing



30-40min



2 Servings

A mashup is our favorite theme. We took a classic chicken Caesar salad and a burger with fries, waved our magic food-wands, and abracadabra, the chicken Caesar burger was born! We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- $\frac{3}{4}$ oz Parmesan ⁷
- 1 romaine heart
- $1\frac{1}{2}$ oz Worcestershire sauce ⁴
- 2 potato buns ^{1,7,11}
- 10 oz pkg ground chicken

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- red wine vinegar (or vinegar of your choice) ¹⁷
- mayonnaise ³

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Fish (4), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1040kcal, Fat 60g, Carbs 84g, Protein 47g

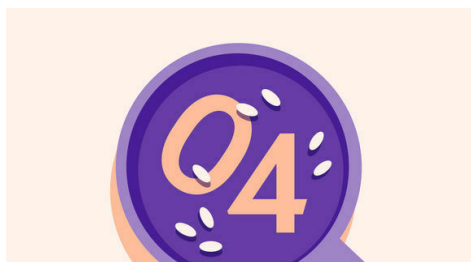


1. Bake sweet potato fries

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

Scrub **sweet potatoes**; cut into $\frac{1}{2}$ -inch thick fries. Toss on a rimmed baking sheet with **3 tablespoons oil**; season with **salt** and **pepper**.

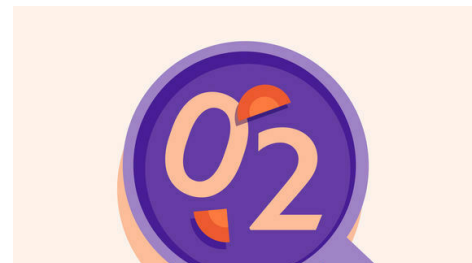
Bake until deeply browned, about 15 minutes. Flip and continue cooking until crisp, about 10 minutes more.



4. Cook chicken burgers

In a medium bowl, knead to combine **chicken**, **half of the grated Parmesan**, **1 tablespoon Worcestershire**, and **a pinch each of salt and pepper**. Shape into 2 (5-inch) patties.

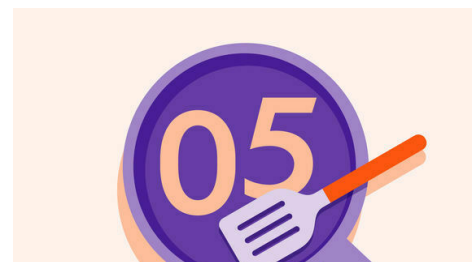
Heat **1 tablespoon oil** in same skillet over medium-high. Add burgers; cook until cooked through and browned, 3–5 minutes per side.



2. Make Caesar dressing

Meanwhile, finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Thinly slice **half of the romaine** crosswise (save rest for own use).

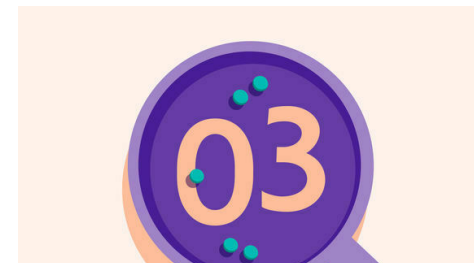
In a small bowl, whisk to combine **chopped garlic**, $\frac{1}{4}$ cup **mayo**, $1\frac{1}{2}$ **teaspoons Worcestershire sauce**, and $\frac{1}{2}$ **teaspoon vinegar**. Season to taste with **salt** and **pepper**.



5. Finish salad & serve

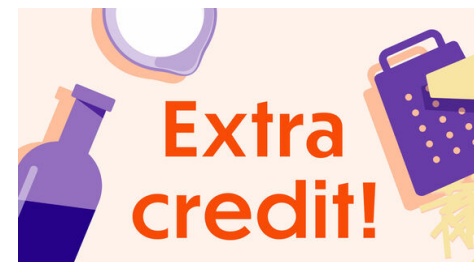
In a medium bowl, toss **romaine** with **half of the Caesar dressing** and **half of the remaining Parmesan**.

Serve **chicken burgers** on **buns** with **Caesar salad** over top; garnish with **remaining dressing and Parmesan**, if desired. Serve with **fries** alongside. Enjoy!



3. Toast buns

Drizzle cut sides of **buns** with **oil**. Heat a medium skillet over medium. Add buns, cut-side down; cook until toasted, 1–3 minutes (watch closely as they can burn easily). Set aside.



6. Take it to the next level

Want to give the fries some garlic crouton vibes? Toss them with chopped garlic as soon as they finish baking.