

DINNERLY



Chicken & Egg Burger with Special Sauce & Garlic Broccoli



ca. 20min



2 Servings

What came first, the chicken or the egg? In this case, the chicken burger is seared then topped with a runny fried egg. So...the chicken comes first? Eh, who cares, throw a toasted bun into the mix and add a dollop of the special sauce (mayo and ketchup do wonders when they work in tandem) and you'll be too wrapped up in burger heaven to think about one of life's great philosophical debates. We...

WHAT WE SEND

- garlic
- broccoli crowns
- 10 oz pkg ground chicken
- 1 potato bun ^{1,7,11}
- ½ oz pkt mayonnaise ^{3,6}

WHAT YOU NEED

- 2 large eggs ³
- ketchup
- kosher salt & ground pepper
- olive oil

TOOLS

- nonstick skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 870kcal, Fat 65g, Carbs 35g, Protein 39g



1. Roast broccoli

Preheat oven to 450°F with a rack in the upper third. Cut **broccoli** into 1-inch florets. On a rimmed baking sheet, toss broccoli with **1½ teaspoons oil**; season with **salt** and **pepper**. Roast in upper third of oven until tender and browned in spots, 12–14 minutes. Peel and finely chop **1 teaspoon garlic**. Toss cooked broccoli with garlic and **1½ teaspoons oil**.



2. Make special sauce

Meanwhile, whisk **mayonnaise** and **1 tablespoon ketchup** in a small bowl. Season with **a pinch each salt and pepper**.



3. Cook burgers

With lightly **oiled** hands, form **chicken** into 2 (4½-inch) patties about ½-inch thick. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add burgers to skillet. Cook until browned and cooked through, about 3 minutes per side. Transfer burgers to a plate. Add **buns** to same skillet, cut-side down, and cook until toasted, about 30 seconds.



4. Fry eggs

Add **1 tablespoon oil** to same skillet, then reduce heat to medium. Crack **2 large eggs** into the skillet, and season with **salt** and **pepper**. Cook until the edges are light brown and crispy and the whites are just set, 1–2 minutes. Cover, and cook until yolks are just set, about 1 minute.



5. Finish & serve

Top **burgers** with **eggs**, then place on **toasted buns**. Spoon **special sauce** on top and serve with **broccoli** alongside. Enjoy!



6. Spice it up!

Add a few dashes of your favorite hot sauce to make your special sauce even more special!