

# DINNERLY

## Buffalo Chicken Burger with Crispy Potatoes & Wedge Salad



20-30min



2 Servings

All the flavor of Buffalo chicken wings but in a tidy, easy-to-eat, handheld burger! What more could you want? The ground chicken burger is pan-seared and then topped with the creamy Buffalo sauce, which is basically a mash-up of the actual wing sauce and the cooling side dip. A leafy wedge salad does the same job as celery or carrot sticks, a crisp refreshing bite. Dip your oven fries in the s...

#### WHAT WE SEND

- hot sauce
- russet potato
- ground chicken
- celery
- 1
- 7

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

#### TOOLS

- rimmed baking sheet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 880kcal, Fat 47g, Carbs 68g, Protein 52g



#### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then slice into ¼-inch rounds. Transfer to a rimmed baking sheet and toss with **2 tablespoons oil** and **a generous pinch each salt and pepper**. Roast on lower rack until golden-brown and crisp, 20–25 minutes.



#### 2. Pickle celery

Slice **celery** into ¼-inch sticks. In a medium bowl, whisk together **2 teaspoons each vinegar and oil** and **a pinch each salt and pepper**. Add celery, toss to coat, and set aside until ready to serve.



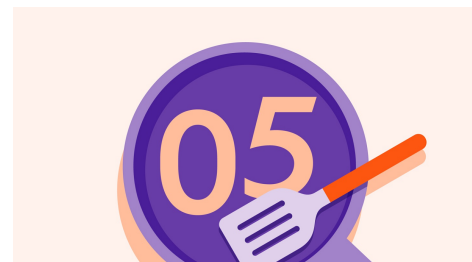
#### 3. Make Buffalo sauce

In a small bowl, stir together **all of the sour cream and hot sauce**. Season to taste with **salt and pepper**.



#### 4. Cook burgers

Shape **chicken** into 2 (4-inch) burgers. Season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken burgers and cook until well browned and cooked through, about 5 minutes per side, reduce heat to medium if burgers brown too quickly. Transfer to a plate.



#### 5. Toast buns & serve

Add **buns** to same skillet, cut side-down, and toast until golden-brown, about 30 seconds (watch closely). Place **burgers** on **buns**, and spoon some of the **Buffalo sauce** over top. Serve **burgers** with **crispy potatoes**, **pickled celery sticks**, and **any remaining Buffalo sauce** on the side for dipping. Enjoy!



#### 6. Spice it up!

To really amp up the spice level of this Buffalo chicken burger, you might want to add even more of your own hot sauce of choice, depending on how saucy and spicy you like it.