

DINNERLY



Buffalo Blue Cheese Chicken Burger with Celery Slaw & Oven Fries



40min



2 Servings

This is not, and we repeat—NOT— just any regular burger. It's made with heart-healthy ground chicken with all the right fixings. Think Buffalo chicken wing platter turned burger. You've even got the blue cheese and the side of celery, just served in a way that might blow your mind. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 oz celery
- 1½ oz ranch dressing ^{2,3}
- 10 oz pkg ground chicken
- 2 potato buns ^{3,4,1}
- 1 oz Buffalo sauce
- 1 oz blue cheese crumbles ³

WHAT YOU NEED

- all-purpose flour ¹
- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

COOKING TIP

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ALLERGENS

Wheat (1), Egg (2), Milk (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

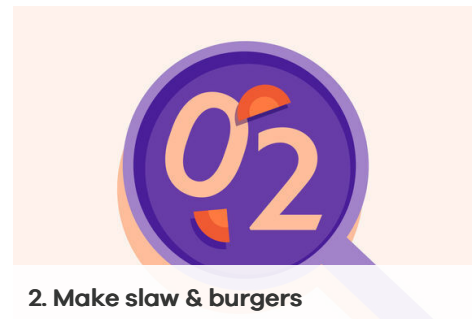
Calories 710kcal, Fat 30g, Carbs 68g, Protein 46g



1. Bake fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; slice into ¼-inch thick fries. Toss on a rimmed baking sheet with **2 teaspoons flour** and **1½ tablespoons oil**; season with **salt** and **pepper**.

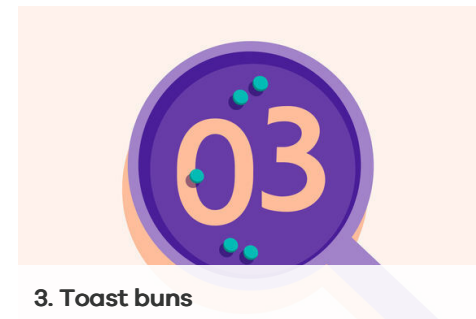
Bake on lower oven rack until tender and deeply browned on the bottom, 15–20 minutes. Flip and cook until browned on the bottom, 10–15 minutes more.



2. Make slaw & burgers

While **fries** cook, thinly slice **celery** on an angle. Add to a medium bowl with **ranch**; toss to coat.

Form **ground chicken** into 2 patties, about 4 inches wide and ½ inch thick; generously season with **salt** and **pepper**.



3. Toast buns

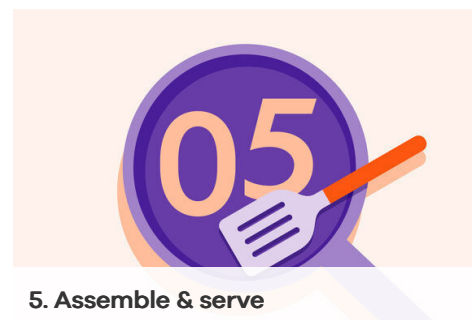
Once **fries** have roasted for 10 minutes, heat a medium heavy skillet (preferably cast-iron) over medium-high. Lightly brush cut sides of **buns** with **oil**. Add to skillet, cut-side down; cook until toasted, about 1 minute. Transfer to a plate.



4. Cook chicken burgers

Lightly **oil** same skillet over medium-high heat. Add **burgers**; cook until browned and cooked through, 4–6 minutes per side.

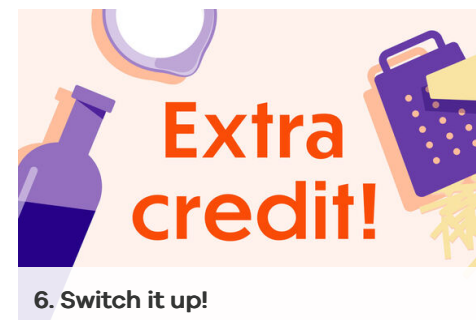
Add **Buffalo sauce** to a medium bowl. Add 1 burger at a time, tossing to coat.



5. Assemble & serve

Transfer **chicken burgers** to **toasted buns**; top with **celery slaw** and **blue cheese**.

Serve **Buffalo blue cheese chicken burgers** with **oven fries** alongside. Enjoy!



6. Switch it up!

If you'd rather not have blue cheese on your chicken burger, sprinkle the crumbles over the fries when they come out of the oven.