

# DINNERLY



## Cheesy Chicken Burger with Salt & Vinegar Oven Fries



30-40min



2 Servings

Show of hands: Who else loves salt and vinegar potato chips? Oh, everyone? Same. We love this flavor combo so much, we're adding that addictive tang to homemade oven fries. They're served fresh from the oven alongside a juicy chicken burger. We're pretty sure you'll never reach for a chip bag again. We've got you covered!

### WHAT WE SEND

- 2 potatoes
- 10 oz pkg ground chicken
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 potato buns <sup>1,7,11</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

### TOOLS

- rimmed baking sheet
- medium 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 670kcal, Fat 25g, Carbs 66g, Protein 50g



#### 1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ½-inch wedges. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until crispy and golden-brown, flipping halfway through cooking time, about 25 minutes.



#### 2. Prep burger patties

While **potatoes** roast, shape **chicken** into 2 **(4-inch) patties** (each about ½-inch thick). Season all over with **salt** and **pepper**.



#### 3. Cook burgers

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **burgers** and cook until browned on the bottom, 4–5 minutes. Flip, then top each with **about 2 tablespoons cheese**. Cover and cook until cheese is melted and burgers are cooked through (165°F internally), 4–5 minutes.



#### 4. Season fries

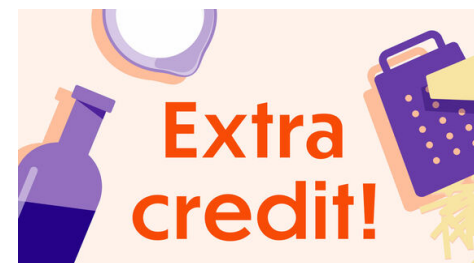
Remove **fries** from oven and toss with **1 tablespoon vinegar** (if you really love vinegar, then double it!); season to taste with **salt**. Leave oven on.



#### 5. Toast buns & serve

Split **buns** in half; place, cut-side down, directly on lower oven rack until toasted, about 2 minutes (watch closely as ovens vary).

Serve **chicken burgers** alongside **salt and vinegar oven fries**. Enjoy!



#### 6. Raid the pantry!

Serve this juicy burger and crispy fry combo with your favorite condiments like ketchup, whole grain mustard, barbecue sauce, mayo, or even a splash of hot sauce!