

DINNERLY



Buffalo-Ranch Chicken Burger with Oven Fries & Pickles



30-40min



2 Servings

Choices are hard. And there are so many of them to make! Your whole day/week/life—nothing but choices! With this dish, we took one choice off of your literal plate by combining all the flavor of Buffalo wings in a chicken burger! What more could you want? It's topped with creamy Buffalo-ranch sauce, which is basically a mash-up of the actual wing sauce and the cooling side dip. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1½ oz ranch dressing ^{3,7}
- 2 oz Buffalo sauce
- 2 potato buns ^{1,7,11}
- 10 oz pkg ground chicken
- ¾ oz dill pickles

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 33g, Carbs 66g, Protein 43g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut lengthwise into wedges. On a rimmed baking sheet, toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until golden and crisp, 23–25 minutes, flipping halfway through.



2. Make Buffalo-ranch sauce

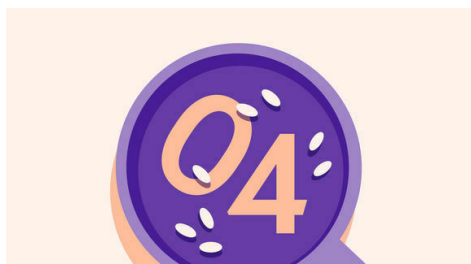
While **potatoes** roast, in a small bowl, whisk to combine **ranch dressing** and **half of the Buffalo sauce** (or less depending on heat preference).

Melt **1 tablespoon butter** in a medium skillet over medium-high. Carefully, pour melted butter into bowl with Buffalo-ranch sauce, and whisk to combine.



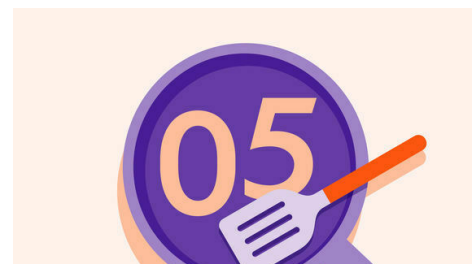
3. Toast buns

Add **buns** to same skillet, cut sides down, and cook until toasted, 1–2 minutes. Transfer to a plate and reserve skillet for step 5.



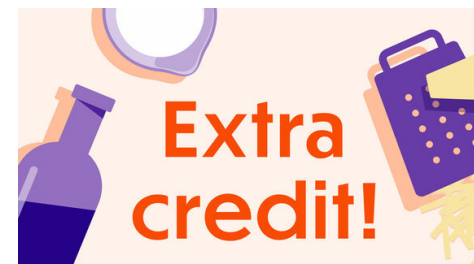
4. Form burgers

Shape **ground chicken** into 2 (4-inch) patties. Season all over with **salt** and **pepper**. Melt **1 tablespoon butter** in reserved skillet. Add **burgers** and cook until well browned and cooked to 165°F internally, 4–5 minutes per side.



5. Finish & serve

Place **burgers** on **toasted buns**. Spoon **some of the Buffalo-ranch sauce** over, then top with **pickles**. Serve **oven fries** with **remaining Buffalo-ranch sauce** alongside for dipping. Enjoy!



6. Kids pitch in!

Got a couple little sous chefs ready to get involved? Let the kids help with mixing the buffalo--ranch sauce and shaping the burger patties.