



## Buffalo Chicken Burger

with Ranch Salad & Sweet Potato Fries



2 Servings

When you have two sauces as beloved as Buffalo and ranch, why choose? We toss chicken patties in tangy Buffalo sauce before piling them into toasted potato buns. The classic sides for Buffalo wings transform into a crunchy salad of lettuce, sliced celery, and carrot ribbons. A homemade ranch sauce does double duty as a salad dressing and burger spread, with crisp oven fries cozying up to this saucy party.



## What we send

- 2 sweet potatoes
- 2 oz celery
- 1 Gotham Greens lettuce with roots
- 1 carrot
- 4 oz Greek yogurt <sup>2</sup>
- ¼ oz ranch seasoning <sup>2</sup>
- 2 potato buns <sup>2,3,1</sup>
- 10 oz pkg ground chicken
- 1 oz Buffalo sauce

## What you need

- all-purpose flour <sup>1</sup>
- neutral oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- vegetable peeler
- medium nonstick skillet

## Cooking tip

When it comes to fresh & quality produce, it doesn't get any better than Gotham Greens—their lettuce with roots is proof! Simply trim off the roots before cooking!

## Allergens

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

## Nutrition per serving

Calories 690kcal, Fat 13g, Carbs 95g, Protein 50g



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 1. Prep fries

Preheat oven to 425°F with a rack in the lower third. Scrub **sweet potatoes**; cut lengthwise into ½-inch thick fries. On a rimmed baking sheet, toss **potatoes** with **1 tablespoon flour** and **2 tablespoons oil**; season with **salt** and **pepper**.



### 4. Toast buns

Once **fries** have roasted for 10 minutes, heat a medium nonstick skillet 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.



### 2. Bake fries

Spread **potatoes** into a single layer; bake on bottom oven rack until tender and browned on bottom, 16-20 minutes. Flip **fries**; bake until crispy, about 10 minutes more.



### 5. Cook chicken burgers

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

Lightly **oil** same skillet and set over medium-high heat. Add **patties**; cook until browned and cooked through, 4-6 minutes per side. Add **Buffalo sauce** to a medium bowl. Add 1 patty at a time, tossing to coat.



### 3. Prep ingredients

While **fries** bake, thinly slice **celery** on an angle. Halve **romaine** lengthwise; thinly shred one half crosswise (save rest for own use). Using a vegetable peeler, shave **carrot** into ribbons.

In a small bowl, combine **yogurt**, **ranch powder**, and **2 tablespoons water**. Add more water, 1 tablespoon at a time, until a thick, pourable consistency. Season with **salt** and **pepper**.



### 6. Finish & serve

In a medium bowl, toss to combine **celery**, **shredded lettuce**, and **2 tablespoons ranch**. Season to taste with **salt** and **pepper**. Transfer **chicken burgers** to **toasted buns**. Dollop with **some of the ranch** and top with **some of the salad**. Add **carrots** to **remaining salad**.

Serve **Buffalo chicken burgers** with **salad** and **oven fries** alongside. Enjoy!