

DINNERLY



Chicken Caesar Burger with Fries & Parmesan



30-40min



2 Servings

A mashup is our favorite theme. We took a classic chicken Caesar salad and a burger with fries, waved our magic food-wands, and abracadabra, the chicken Caesar burger was born! We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 romaine heart
- $\frac{3}{4}$ oz Parmesan ³
- 2 artisan buns ^{1,3,4,5}
- 10 oz pkg ground chicken
- 1 pkt Caesar dressing ^{1,2,3,4}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microplane or grater
- medium skillet

ALLERGENS

Egg (1), Fish (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1010kcal, Fat 43g, Carbs 90g, Protein 50g



1. Bake fries

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

Scrub **potatoes**; cut into $\frac{1}{2}$ -inch thick fries. Toss on a rimmed baking sheet with 3 **tablespoons oil**; season with **salt** and **pepper**.

Bake until deeply browned, 20–25 minutes. Flip and continue cooking until crisp, about 10 minutes more.



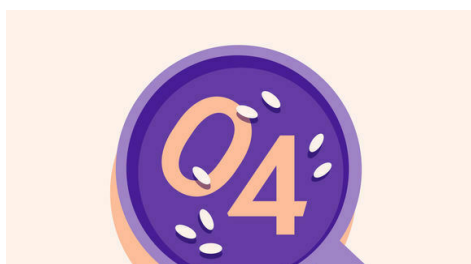
2. Prep ingredients

Finely grate **Parmesan**. Thinly slice **half of the romaine** crosswise (save rest for own use).



3. Toast buns

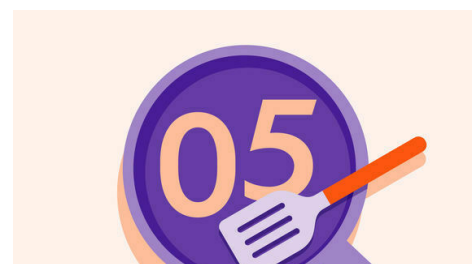
Drizzle cut sides of **buns** with **oil**. Heat a medium skillet over medium. Add buns, cut-side down; cook until toasted, 1–3 minutes (watch closely as they can burn easily). Set aside.



4. Cook chicken burgers

In a medium bowl, knead to combine **chicken**, **half of the grated Parmesan**, and **a pinch each of salt and pepper**. Shape into 2 (5-inch) patties.

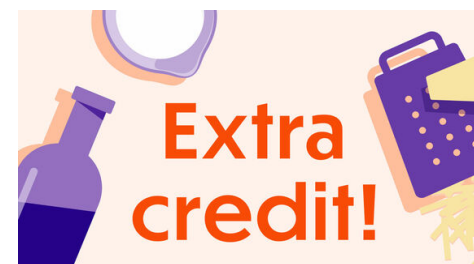
Heat 1 **tablespoon oil** in same skillet over medium-high. Add **burgers**; cook until cooked through and browned, 3–5 minutes per side.



5. Finish salad & serve

In a medium bowl, toss **romaine** with **half of the Caesar dressing** and **half of the remaining Parmesan**.

Serve **chicken burgers** on **buns** with **Caesar salad** over top; garnish with **remaining dressing and Parmesan**, if desired. Serve with **fries** alongside. Enjoy!



6. Take it to the next level

Want to give the fries some garlic crouton vibes? Toss them with chopped garlic as soon as they finish baking.