DINNERLY



BBQ Chicken Burger

with Dorito-Crusted Corn on the Cob



20-30min 2 Servings



You heard it here first-Dorito-crusted corn is about to take the world by delicious, crunchy storm. We've got you covered!

WHAT WE SEND

- 2 oz mayonnaise 3,6
- · 2 (1/4 oz) BBQ spice blend
- 1(1 oz) bag nacho cheese
 Doritos ⁷
- 2 brioche buns 1,3,7
- · 2 ears of corn
- · 10 oz pkg ground chicken
- 2 oz shredded cheddarjack blend ⁷

WHAT YOU NEED

· neutral oil

TOOLS

- rolling pin or meat mallet
- medium skillet
- microwave

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 980kcal, Fat 59g, Carbs 69g, Protein 50g



1. Prep ingredients

In a small bowl, whisk together **mayo** and 1 **teaspoon BBQ spice**.

In a zip top plastic bag, crush **Doritos** into a coarse powder with a rolling pin or mallet. Spread crushed Doritos on a plate.



2. Toast buns & cook corn

In a medium skillet, heat **1 tablespoon oil** over medium. Add **buns**, cut side down, and toast until browned, 1–2 minutes. Set buns aside and reserve skillet.

Wrap **each corn cob** in a damp paper towel. Place on a plate and microwave on high until tender, 4–5 minutes.



3. Cook burgers

In a medium bowl, gently mix **chicken** and **remaining BBQ spice**. Using wet hands, form chicken into two equal (4-inch) patties.

Heat 1 tablespoon oil in same skillet over medium-high. Add patties; cook until well browned on the bottom, 3–4 minutes. Flip and top with cheese. Cover pan and cook until chicken registers 165°F internally and cheese is melted, about 3 minutes more.



4. Finish & serve

Transfer burgers to a plate. Brush corn cobs with BBQ mayo. Roll each cob in crushed Doritos to coat.

Serve BBQ chicken burgers on toasted buns with Dorito-crusted corn on the side. If desired, spread any remaining BBQ mayo on burger buns. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!