

DINNERLY



Chicken Sausage Parm Burger with Tuscan-Spiced Oven Fries



30-40min



2 Servings

You heard us right. This is chicken Parm—burgerified. We top the chicken sausage patties with marinara and gooey mozzarella to make a saucy, cheesy masterpiece. And you're not getting any old fries on the side—they need to bring the Italian vibes too! So we toss them in our herby Tuscan spice blend, perfect for dipping in more marinara. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ¼ oz Tuscan spice blend
- 3¾ oz mozzarella ²
- ½ lb uncased Italian chicken sausage
- 2 potato buns ^{2,3,1}
- 8 oz marinara sauce
- ¾ oz Parmesan ²

WHAT YOU NEED

- all-purpose flour ¹
- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

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

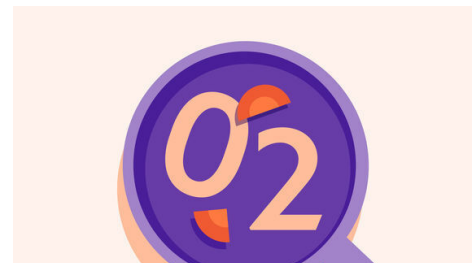
Calories 910kcal, Fat 42g, Carbs 80g, Protein 54g



1. Prep fries

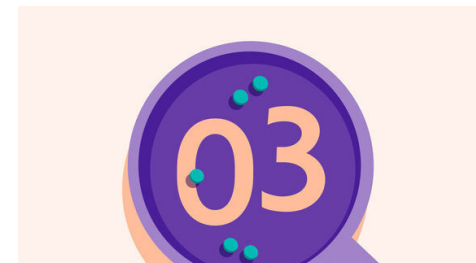
Preheat oven to 450°F with a rack in the bottom.

Scrub **potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with 2 **teaspoons flour** and 1 **tablespoon oil**; season with **salt** and **pepper**. Spread into a single layer.



2. Bake fries

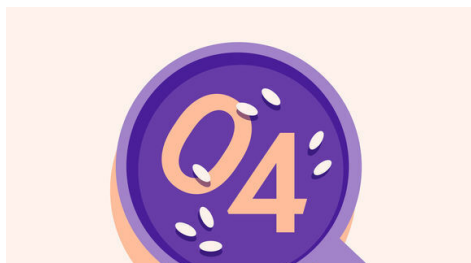
Bake **fries** on bottom oven rack until deeply browned, 20–25 minutes. Flip and cook until crisp, about 10 minutes more. Toss to coat with **half of the Tuscan spice**.



3. Prep ingredients

Meanwhile, cut **mozzarella** into ¼-inch slices. Grate **Parmesan**, if necessary. Divide **sausage** and lightly shape into 2 balls. Season all over with **salt** and **pepper**.

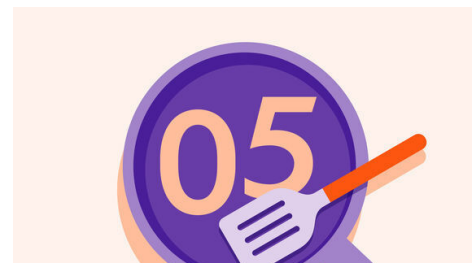
Drizzle cut sides of **buns** with **oil**. Heat a medium nonstick skillet over medium. Add buns, cut-side down; cook until toasted, 1–3 minutes (watch closely as they can burn easily). Set aside for serving.



4. Cook burgers

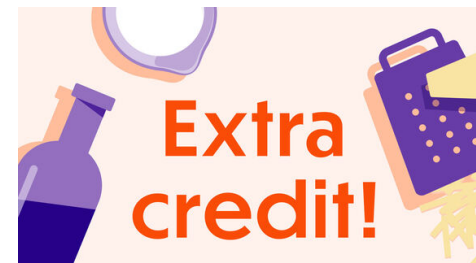
Heat 1 **tablespoon oil** in same skillet over medium-high. Add **sausage balls** and cook, undisturbed, until browned on the bottom, about 4 minutes. Flip and press with a spatula to form **patties**. Sprinkle with **remaining Tuscan spice**. Top each patty with 2 **tablespoons marinara**, then add **mozzarella**.

Cover and cook until patties are cooked through and cheese is melted, 3–5 minutes.



5. Serve

Serve **chicken Parm burgers** topped with **some of the marinara**, if desired, and **Parmesan**. Serve with **fries** and **remaining marinara**. Enjoy!



6. Check us out!

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