

# 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
- 1 pkt ranch dressing <sup>1,2</sup>
- 2 oz Buffalo sauce
- 2 potato buns <sup>2,3,4</sup>
- 10 oz pkg ground chicken
- ¾ oz dill pickles

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter <sup>2</sup>

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

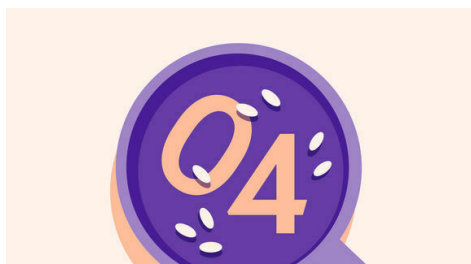
Calories 730kcal, Fat 33g, Carbs 66g,  
Protein 43g



### 1. Roast oven fries

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

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



### 4. Cook burgers & serve

Melt **1 tablespoon butter** in reserved skillet. Add **burgers** and cook until browned and cooked through, 4–5 minutes per side.

Serve **burgers** on **buns** with **some of the Buffalo-ranch sauce** and **pickles** over top. Serve **oven fries** with **remaining sauce** alongside. Enjoy!



### 2. Make Buffalo-ranch sauce

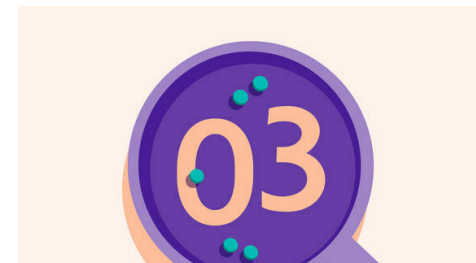
Meanwhile, in a small bowl, whisk to combine **ranch dressing** and **half of the Buffalo sauce** (or less depending on heat preference).

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



### 5. ...

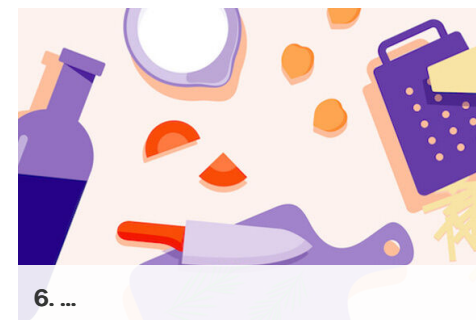
What were you expecting, more steps?



### 3. CHICKEN VARIATION

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

Shape **ground chicken** into 2 (4-inch) patties. Season all over with **salt** and **pepper**.



### 6. ...

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