



DINNERLY

Buffalo Chicken Burger with Crispy Potatoes & Wedge Salad

 20-30min  4 Servings

All the flavor of Buffalo chicken wings but in a tidy, easy-to-eat, handheld burger! What more could you want? The ground chicken burger is pan-seared and then topped with the creamy Buffalo sauce, which is basically a mash-up of the actual wing sauce and the cooling side dip. A leafy wedge salad does the same job as celery or carrot sticks, a crisp refreshing bite. Dip your oven fries in the s...

WHAT WE SEND

- russet potatoes
- hot sauce
- ground chicken
- celery

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- nonstick skillet
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 48g, Carbs 68g, Proteins 52g



1. Roast potatoes

Preheat oven to 450°F with a rack in the upper and lower thirds. Scrub **potatoes** then slice into ¼-inch rounds. Transfer to 2 rimmed baking sheets and toss potatoes with ¼ cup oil and a **generous pinch each salt and pepper**. Roast until golden-brown and crisp, rotating racks halfway through, about 30 minutes.



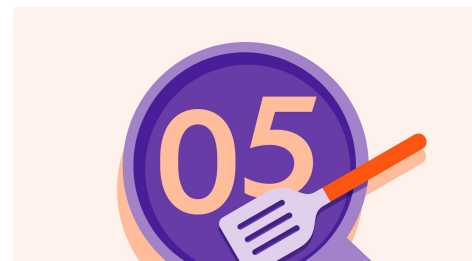
4. Cook burgers

Shape **chicken** into 4 (4-inch) burgers. Season all over with **salt and pepper**. Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add chicken burgers and cook until well browned and cooked through, about 5 minutes per side, reduce heat to medium if burgers brown too quickly. Transfer to a plate.



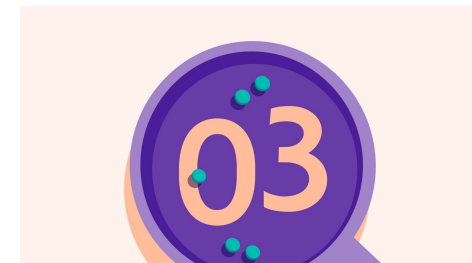
2. Prep celery

Slice **celery** into ¼-inch thick sticks. In a medium bowl, whisk together **1½ tablespoons each vinegar and oil** and a **pinch each salt and pepper**. Add celery, toss to coat, and set aside until ready to serve.



5. Toast buns & serve

Add **buns** to same skillet, cut side-down, and toast until golden-brown, about 30 seconds (watch closely). Place **burgers** on **buns**, and spoon some of the **Buffalo sauce** over top. Serve **burgers** with **crispy potatoes, pickled celery sticks** and **any remaining Buffalo sauce** on the side for dipping. Enjoy!



3. Make Buffalo sauce

In a small bowl, stir together **all of the sour cream and hot sauce**. Season to taste with **salt and pepper**.



6. Spice it up!

To really amp up the spice level of this Buffalo chicken burger, you might want to add even more of your own hot sauce of choice, depending on how saucy and spicy you like it.