# BURGER & CHICKEN SANDWICH BAR

with Super Sauce, Dill Pickles, Umami Mayo & Slaw

**PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1560**

## INGREDIENTS

**2 PERSON | 4 PERSON**

- **1 | 2** Yellow Onion
- **1 | 2** Lemon
- **1 | 2** Sliced Dill Pickle
- **1 | 2** Roma Tomato
- **4 | 8** Potato Buns — Contains: Eggs, Milk, Soy, Wheat
- **1 TBSP | 2 TBSP** Fry Seasoning
- **1 tsp | 2 tsp** Celery Salt
- **1.5 oz | 3 oz** Honey Dijon Dressing — Contains: Eggs
- **2 TBSP | 4 TBSP** Ketchup
- **4 TBSP | 8 TBSP** Sour Cream — Contains: Milk
- **4 oz | 8 oz** Red Cabbage and Carrot Mix
- **10 oz | 20 oz** Chicken Cutlets
- **10 oz | 20 oz** Ground Beef
- **¼ Cup | ½ Cup** Monterey Jack Cheese — Contains: Milk
- **2 Slices | 4 Slices** Gouda Cheese — Contains: Milk
- **2 TBSP | 4 TBSP** Mayonnaise — Contains: Eggs

## HELLO

### UMAMI MAYO

Known for its slightly peppery, umami-packed flavor, celery salt mixes with mayo for a bright, savory sammie spread



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HELLO FRESH

## CUSTOMIZATION STATION

This toppings bar has it all: Super sauce, dill pickles, and umami mayo. Rather than having folks line up to top their sandwiches, set up everything—proteins, cheese, buns, slaw, and toppings—around the table. That way everyone gets to assemble their meal together!

## BUST OUT

- Grill pan (**if not using a grill**)
- Aluminum foil
- 2 Small bowls
- Cooking oil (**2 tsp** | **2 tsp**)
- Sugar (**1½ tsp** | **3 tsp**)
- Olive oil (**2 TBSP** | **4 TBSP**)
- 2 Medium bowls
- Paper towels
- Kosher salt
- Black pepper

## 1 PREP

- Preheat a **well-oiled** grill to medium-high heat. (TIP: If using a grill pan, you'll heat it in step 5.) **Wash and dry produce.**
- Halve, peel, and slice **onion**; mince a few slices until you have 1 TBSP **(2 TBSP for 4 servings)**. Place sliced onion in the center of a large piece of foil; drizzle with **oil** and season with **¼ tsp sugar** (½ tsp for 4), **salt**, and **pepper**. Cinch into a packet. Quarter **lemon**. Mince **pickle** until you have 1 tsp (2 tsp for 4). Thinly slice **tomato** into rounds. Halve **buns**.
- PAN ALTERNATIVE: Skip the foil packet instructions. (You'll cook the sliced onion in step 5.)

## 2 MAKE MARINADE

- In a small bowl, combine **Fry Seasoning**, **half the celery salt** (you'll use the rest later), **2 TBSP olive oil** (4 TBSP for 4 servings), and **juice from one lemon wedge** (two wedges for 4). Set aside until ready to use in step 4.

## 3 MAKE SUPER SAUCE & SLAW

- In a medium bowl, combine **honey Dijon dressing**, **ketchup**, **minced onion**, **minced pickle**, **juice from one lemon wedge** (two wedges for 4 servings), and **¼ tsp sugar** (½ tsp for 4). Season with **salt** and **pepper**.
- In a separate medium bowl, combine **sour cream**, **1 tsp sugar** (2 tsp for 4), and **juice from remaining lemon**. Add **red cabbage and carrot mix** and toss to combine. Season with **salt** and **pepper**.

## 4 PREP CHICKEN & FORM PATTIES

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**; brush all over with **marinade** (discard any excess).
- Form **beef*** into two ½-inch-thick rounds **(four rounds for 4 servings)**; season all over with **salt** and **pepper**. Divide **Monterey Jack** between centers of each round. Gently fold edges of meat around cheese, shaping and sealing to create cheese-stuffed patties, each slightly wider than a burger bun.

## 5 GRILL

- Add **onion packet**, **chicken**, and **patties** to grill. (TIP: For a grill pan, lightly oil; heat over medium high. Work in batches.) Grill onion, 10-12 minutes. Grill chicken until cooked through, 3-5 minutes per side (grills can vary); top with **gouda** in the last 1-2 minutes. Grill patties, 3-5 minutes per side.
- Remove from heat; let rest for at least 5 minutes.
- PAN ALTERNATIVE: Cook **sliced onion** with **salt** and **pepper** in a large **oiled** pan over medium-high heat, 6-8 minutes. Add **¼ tsp sugar** (½ tsp for 4 servings); cook 2-3 minutes more. Remove; wipe out pan. Cook **chicken** in **oil**, 3-5 minutes per side; top with **gouda** in the last 1-2 minutes. Remove; wipe out pan. Cook **patties** in **oil**, 3-5 minutes per side.

## 6 TOAST BUNS & MIX MAYO

- Add **buns** to grill in a single layer, cut sides down. Grill until warmed through, 30-60 seconds per side.
- In a second small bowl, combine **mayonnaise** and **remaining celery salt.**
- PAN ALTERNATIVE: Heat same pan over medium heat. Add **buns**, cut sides down. Toast in burger drippings, 1-3 minutes per side.

## 7 SERVE

- Place **super sauce**, **umami mayo**, **tomato**, **sliced pickle**, and **sliced onion** in separate serving bowls.
- Fill **buns** with **patties** or **chicken** and as many toppings as you like. (TIP: You will have two sandwiches per person—save any extras for lunch tomorrow!) Serve with **slaw** on the side.

*Chicken is fully cooked when internal temperature reaches 165°.

*Ground Beef is fully cooked when internal temperature reaches 160°.

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