



In your box

½ tsp. Seasoned Salt Blend
12 oz. Precooked Seasoned Potatoes
1 oz. Shaved Parmesan
2 Potato Rolls
1 ½ oz. Caesar Dressing
½ oz. Baby Arugula

Customize It Options

12 oz. Ground Turkey
10 oz. Ground Beef

*Contains: milk, eggs, wheat, fish (anchovy)

You will need

Olive Oil, Pepper, Cooking Spray

HOME CHEF —
Fresh
AND **EASY**

Grill-Ready

Grilled Caesar Turkey Burger

with arugula and seasoned potatoes

NUTRITION per serving—Calories: 985, Carbohydrates: 66g, Fat: 55g, Protein: 46g, Sodium: 1775mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse **arugula** and pat dry.
- Place **potatoes** and 1 tsp. olive oil in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Form **turkey** into two patties, about 5" in diameter. Season both sides with **seasoned salt** and a pinch of **pepper**. Drizzle with 2 tsp. **olive oil**.
- *If using **ground beef**, follow same instructions.*



2

Grill the Meal

- Place grill bag on hot grill and cook until **potatoes** are warmed through, 12-15 minutes.
- While grill bag cooks, place **patties** on hot grill. Cook until patties reach a minimum internal temperature of 165 degrees, 6-8 minutes per side.
- *If using **ground beef**, place patties on hot grill. Cook until patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.*
- Transfer patties to a plate.



3

Toast Buns and Finish Dish

- Place **rolls** on hot grill, cut side down, and toast, 30-60 seconds.
- Carefully, open grill bag and scoop out **potatoes**.
- Plate dish as pictured on front of card, placing **burger** on bottom roll and topping with **Parmesan, arugula, dressing**, and top roll. Bon appétit!

For a Rainy Day

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Form **turkey** into two patties, about 5" in diameter. Season both sides with **seasoned salt** and a pinch of **pepper**. Set aside. Toss **potatoes** and 1 tsp. **olive oil** on prepared baking sheet. Spread into a single layer. Roast potatoes in hot oven until warmed through and browned in places, 10-15 minutes. While potatoes roast, place a medium non-stick pan over medium heat. Add 2 tsp. olive oil and **patties** to hot pan and cook until burgers reach a minimum internal temperature of 165 degrees, 6-8 minutes per side. Transfer patties to a plate. Wipe pan clean and return to medium heat. Place **rolls** on pan, cut side down, and toast, 30-60 seconds. Follow same instructions for plating. Bon appétit!