



#### In your box

- 1 oz. Teriyaki Glaze
- 2 tsp. Chile and Cumin Rub
- 1 ½ oz. BBQ Sauce
- 2 Russet Potatoes
- 4 oz. Slaw Mix
- 2 Brioche Buns
- 1 tsp. Sriracha
- .84 oz. Mayonnaise

#### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey

\*Contains: milk, eggs, wheat, soy

#### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, 2 Mixing Bowls, Large Non-Stick Pan



## Japanese BBQ Burger

with smoky potato wedges

NUTRITION per serving—Calories: 988, Carbohydrates: 101g, Fat: 47g, Protein: 40g, Sodium: 1747mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **450 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

### Customize It Instructions

- If using **ground turkey**, follow same instructions as ground beef in Step 3, cooking until patties reach a minimum internal temperature of 165 degrees, 6-8 minutes per side.
- If using **Impossible Burger**, follow same instructions as ground beef in Step 3, cooking until patties are warmed through, 4-6 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Roast the Potato Wedges

- Cut **potatoes** into ½" wedges.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, **seasoning rub**, and a pinch of **salt** and **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer. Roast in hot oven until browned and tender, 25-30 minutes, flipping once halfway through.
- While potatoes roast, make slaw and sauce.



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### Make the Slaw and BBQ Sauce

- Combine **slaw mix**, **mayonnaise**, 1 tsp. **olive oil**, and **Sriracha** (to taste) in a mixing bowl. Set aside.
- In another mixing bowl, combine **teriyaki glaze** and **BBQ sauce**. Set aside.



3

### Make the Burgers

- Form **ground beef** into two patties, 4" in diameter. Season both sides with a pinch of **salt** and **pepper**.
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **patties** to hot pan and cook until patties reach a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove patties to a plate and tent with foil.



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### Toast the Buns

- Halve **buns**, if necessary.
- Place buns, cut side down, directly on oven rack in hot oven and bake until lightly toasted, 2-3 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, spreading **BBQ sauce** on **bottom bun** and topping with **burger**, **slaw**, and **top bun**. Bon appétit!