



In your box

- 2 Brioche Buns
- 4 oz. Slaw Mix
- 2 tsp. Hot Sauce
- 1 oz. Blue Cheese
- 1 ½ oz. Swiss Cheese Slices
- 1 ½ oz. Buttermilk Ranch Dressing
- 8 oz. Precooked Seasoned Potatoes

Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Ground Beef
- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Mixing Bowl

HOME CHEF
Fresh
AND EASY

Grill-Ready

Buffalo Blue Cheese Turkey Burger

with ranch slaw

NUTRITION per serving—Calories: 981, Carbohydrates: 70g, Fat: 52g, Protein: 50g, Sodium: 1693mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium heat. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes** in provided grill bag. Roll open end of bag to seal.
- In a mixing bowl, combine **ranch dressing** and **slaw mix**.
- Combine **ground turkey** and **blue cheese**. Form into two patties, about 4" in diameter. Season both sides with a pinch of **salt** and **pepper** and drizzle with 1 tsp. **olive oil**.
- *If using **ground beef** or **ground pork**, follow same instructions.*



3

Finish the Dish

- Remove patties from grill and top with **Swiss cheese**.
- Carefully, open **grill bag** and scoop out **potatoes**.
- Plate dish as pictured on front of card, placing **burger** on bottom **bun** and topping with **slaw mixture**, **hot sauce** (to taste), and top bun. Bon appétit!



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are tender, 10-12 minutes.
- While potatoes cook, place **patties** on hot grill. Grill until patties reach a minimum internal temperature of 165 degrees, 6-8 minutes per side.
- *If using **ground beef** or **ground pork**, grill until patties reach a minimum internal temperature of 160 degrees, 6-8 minutes per side.*
- Place **buns** on grill, cut-side down, and toast, 30-60 seconds.

For a Rainy Day

- If cooking indoors, preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry. Prepare a baking sheet with foil and cooking spray. Place **potatoes** on prepared baking sheet. Spread into a single layer and roast in hot oven until potatoes are tender, 10-12 minutes. While potatoes roast, combine **ranch dressing** and **slaw** in a mixing bowl. In another mixing bowl, combine **ground turkey** and **blue cheese**. Form into two patties, about 4" in diameter. Season both sides with a pinch of **salt** and **pepper** and drizzle with 1 tsp. **olive oil**. 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. If desired, toast **buns** directly on oven rack in hot oven, 2-3 minutes. Follow same plating instructions.