



In your box

½ oz. Shredded Parmesan Cheese
8 oz. Precooked Seasoned Potatoes
1 ½ oz. Swiss Cheese Slices
½ fl. oz. Balsamic Fig Glaze
2 Brioche Buns
1 oz. Caramelized Onion Jam
½ oz. Baby Arugula
.42 oz. Mayonnaise

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Salt, Pepper, Cooking Spray
Mixing Bowl

HOME CHEF
Fresh
AND EASY

Grill-Ready

French Onion Balsamic Burger

with Swiss and Parmesan potatoes

NUTRITION per serving—Calories: 975, Carbohydrates: 73g, Fat: 54g, Protein: 45g, Sodium: 1698mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

For a Rainy Day

- If cooking indoors, thoroughly rinse any fresh produce and pat dry. Form **ground beef** into two equally-sized patties. Season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **potatoes** and a pinch of salt and pepper to hot pan. Stir occasionally until potatoes are warmed through, 7-9 minutes. Remove from burner and top with **Parmesan**. While potatoes cook, place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add patties to hot pan and cook until lightly browned, 3-5 minutes. Flip patties, and top with **cheese**. Cook until beef reaches a minimum internal temperature of 160 degrees, 3-5 minutes. Remove patties to a plate and rest, 3 minutes. Combine **caramelized onion jam**, **mayonnaise**, and a pinch of salt and pepper in a mixing bowl. Follow same instructions for plating



Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes**, 1 Tbsp. **water**, and a pinch of **salt** and **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Form **ground beef** into two equally-sized patties. Season both sides with a pinch of salt and pepper.
- *If using **ground pork** or **ground turkey**, follow same instructions.*



Finish the Dish

- Carefully, open grill bag and scoop out **potatoes**. Top with **Parmesan**.
- Combine **caramelized onion jam**, **mayonnaise**, and a pinch of **salt** and **pepper** in a mixing bowl.
- Plate dish as pictured on front of card, spreading onion jam-mayonnaise on **bottom bun** and topping with **burger patty**, **arugula**, **balsamic glaze**, and top bun. Bon appétit!



Grill The Meal

- Place grill bag on hot grill and cook until **potatoes** are warmed through, 15-18 minutes, flipping bag occasionally.
- While grill bag cooks, place **patties** on hot grill and cook until lightly browned, 3-5 minutes.
- Flip patties, and top with **cheese**. Cook until patties reach a minimum internal temperature of 160 degrees, 3-5 minutes.
- Remove patties from grill and rest, 3 minutes.
- *If using **ground pork**, follow same instructions. If using **ground turkey**, follow same instructions, cooking on one side, 4-6 minutes, then flipping, adding cheese, and cooking until patties reach a minimum internal temperature of 165 degrees, 4-6 minutes.*
- Place **buns** on grill, cut side down, and grill until toasted, 30-60 seconds.