



**In your box**

- ¼ oz. Cilantro
- 2 Russet Potatoes
- 1 Roma Tomato
- 1 Shallot
- 1 Lime
- .84 oz. Chipotle Aioli
- 2 Brioche Buns
- 2 oz. Shredded Oaxacan Cheese

**Customize It Options**

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

\*Contains: milk, eggs, wheat

**You will need**

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



Customer Favorite

## Acapulco Beef Burger

with fresh pico de gallo and cilantro-lime fries

NUTRITION per serving—Calories: 951, Carbohydrates: 92g, Fat: 45g, Protein: 47g, Sodium: 1686mg.

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

45-55 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 **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**
- 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 Steps 2 and 4, cooking until turkey reaches a minimum internal temperature of 165 degrees, 6-8 minutes per side.
- If using **ground pork**, follow same instructions as ground beef in Steps 2 and 4, cooking until pork reaches a minimum internal temperature of 160 degrees, 5-6 minutes per side.

Minimum Internal Temperature

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



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### Make Pico de Gallo and Finish Fries

- In a mixing bowl, combine **tomato**, **shallot** (to taste), 1 tsp. **lime juice**, half the **cilantro** (reserve remaining for fries), ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.
- After **fries** have cooked 20 minutes, remove from oven and carefully toss again. Bake again until golden brown, 18-20 minutes.
- Garnish baked fries with **lime zest** (to taste) and remaining cilantro (to taste).



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### Start the Fries

- Cut **potato** into ¼" sticks.
- Place potato sticks on prepared baking sheet and toss with 2 ½ tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and bake in hot oven until lightly browned, 20 minutes, carefully tossing fries halfway through.
- Remove from oven. *Fries will finish cooking in a later step.*
- While fries bake, prepare ingredients.



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### Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Peel and halve **shallot**. Cut into ½" dice.
- Zest **lime**, halve, and juice.
- Mince **cilantro** (no need to stem).
- Form **ground beef** into two patties, 5" in diameter. Season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



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### Toast Buns and Cook Burgers

- Heat a large non-stick pan over medium heat. Add **buns**, cut side down, to hot, dry pan and cook until lightly toasted, 2-3 minutes.
- Remove buns from pan. Keep pan over medium heat.
- Add **patties** to hot pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner.
- Top burgers with **cheese** and cover pan until cheese is melted, 2-3 minutes.



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### Assemble Burgers and Finish Dish

- Plate dish as pictured on front of card, spreading **chipotle aioli** (to taste) on bottom **bun** and topping with **burger patty** and **pico de gallo**. Bon appétit!