



#### In your box

- ½ oz. Baby Arugula
- 1 Roma Tomato
- 2 tsp. Beef Demi-Glace
- 1 Shallot
- 1 ½ oz. Thousand Island Dressing
- 2 Naan Flatbreads
- 4 Dill Pickle Slices
- 1 tsp. Pot Roast Seasoning
- 2 oz. Shredded Mozzarella

#### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Steak Strips

\*Contains: milk, eggs, wheat

#### You will need

- Olive Oil
- Large Non-Stick Pan, Baking Sheet



Customer Favorite

## Cheeseburger Flatbread

with pickles, mozzarella, and arugula

NUTRITION per serving—Calories: 900, Carbohydrates: 75g, Fat: 46g, Protein: 47g, Sodium: 1868mg.  
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

## 👑 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

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Step 4, breaking up burger until heated through, 7-9 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as ground beef in Step 3, stirring occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.

Minimum Internal Temperature

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



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### Prepare the Ingredients

- Coarsely chop **pickles**.
- Peel and halve **shallot**. Cut into ¼" dice.
- Core **tomato** and cut into ½" dice.



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### Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 7-9 minutes.
- While flatbreads par-bake, cook ground beef.



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### Cook the Ground Beef

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **ground beef** to hot pan and breaking up meat until browned, 2-3 minutes.
- Add **seasoning blend** and **shallot**. Stir occasionally until shallot softens, 1-2 minutes.
- Stir in ¼ cup **water** and **demi-glace** and cook until thickened and ground beef reaches a minimum internal temperature of 160 degrees, 1-2 minutes.
- Remove from burner.



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### Assemble and Bake Flatbreads

- Place **flatbreads** on a clean work surface and divide **cheese** evenly between flatbreads.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to collect any drips. Bake until cheese is melted, 2-3 minutes.
- Top baked flatbreads with **ground beef, pickles, tomatoes, and arugula**.



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### Finish the Dish

- Plate dish as pictured on front of card, drizzling **dressing** over **flatbreads**. Bon appétit!