



In your box

- 2 tsp. Taco Seasoning
- ½ oz. Tortilla Strips
- 2 oz. Guacamole
- 5 oz. Corn Kernels
- 8 oz. Precooked Seasoned Potatoes
- 2 Potato Rolls
- 2 oz. Shredded Cheddar-Jack Cheese

Customize It Options

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

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Guacamole Burger

with cheddar-jack corn and potatoes

NUTRITION per serving—Calories: 999, Carbohydrates: 76g, Fat: 60g, Protein: 44g, Sodium: 1573mg.

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. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes**, **corn**, half the **seasoning blend** (reserve remaining for burgers), and 1 tsp. **olive oil** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Form **ground beef** into two equally-sized balls. Make a hole in ground beef ball and fill with **garden salsa cheese** (crumble with your hands, if needed). Seal cheese inside beef and gently flatten into a patty, about ½" thick. Season patties on both sides with remaining seasoning blend and a pinch of **salt** and **pepper**.
- *If using Impossible Burger, follow same instructions.*



3

Finish the Dish

- Carefully open **grill bag** and scoop out **potatoes** and **corn**.
- Plate dish as pictured on front of card, placing **burger** on **bottom roll** and topping with **guacamole**, **tortilla strips**, and top roll. Garnish vegetables with **cheddar-jack cheese**. Bon appétit!



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are tender, 15-18 minutes.
- While grill bag cooks, place **patties** on hot grill and cook until patties reach a minimum internal temperature of 160 degrees, 4-5 minutes per side.
- *If using Impossible Burger, follow same instructions, grilling until patties are heated through, 4-5 minutes.*
- Place **rolls** on hot grill, cut side down, and grill until toasted, 1-2 minutes.

Indoor Instructions

- If cooking indoors, thoroughly rinse any fresh produce and pat dry. Form **ground beef** into two equally-sized balls. Make a hole in ground beef ball and fill with **garden salsa cheese**. Seal cheese inside beef and gently flatten into a patty, ½" thick. Season patties with half the **seasoning blend** (reserve remaining for potatoes) and a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **potatoes** to hot pan and stir occasionally until warmed through and lightly browned, 7-10 minutes. Stir in **corn** and remaining **seasoning blend** until warmed through, 2-3 minutes. Remove from burner. While potatoes cook, place another medium non-stick pan over medium-high heat and add 1 tsp. olive oil. Add patties to hot pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side. Follow same plating instructions.