



In your box

- 8 oz. Fully Cooked Shredded Beef
- 4 Butter Rolls
- 4 oz. Slaw Mix
- 2 oz. Caramelized Onion Jam
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 1 oz. Shredded Mozzarella
- 1½ fl. oz. Italian Romano Dressing
- 8 oz. Precooked Seasoned Potatoes

*Contains: milk, eggs, wheat, soy

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Fast & Fresh



French Onion Beef Sliders

with potato slaw

NUTRITION per serving—Calories: 758, Carbohydrates: 80g, Sugar: 30g, Fiber: 5g, Protein: 28g, Sodium: 1837mg, Fat: 35g, Saturated Fat: 9g
 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

15-20 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Make the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Combine **beef**, **demi-glace**, and **cheese** in provided tray and push to one side. Top with **onion jam**. Add **potatoes** to empty side. Cover with a damp paper towel and microwave until heated through, 6-8 minutes. Carefully remove tray from microwave. Top potatoes with **slaw** and **dressing** and stir to combine. Place beef mixture on **bottom roll** and top with top roll. Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **beef**, **demi-glace**, and **cheese** in provided tray and push to one side. Top with **onion jam**. Add **potatoes** to empty side. Place on a baking sheet and bake until heated through, 18-20 minutes. Carefully remove tray from oven. Top potatoes with **slaw** and **dressing** and stir to combine. Place beef mixture on **bottom roll** and top with top roll. Bon appétit!