



**In your box**

- 8 oz. Precooked Seasoned Potatoes
- 1 oz. Shredded Mozzarella
- 2 fl. oz. Chili Lime Dressing
- 4 oz. Slaw Mix
- 2 Brioche Buns
- 2 fl. oz. Jerk Sauce

**Customize It Options**

- 10 oz. Ground Pork
- 10 oz. Ground Beef

\*Contains: milk, eggs, wheat, soy

**You will need**

- Olive Oil, Salt, Cooking Spray
- 2 Mixing Bowls

Minimum Internal Protein Temperature				
145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Grill-Ready



# Pork Jerk Burger

with chili lime slaw and potatoes

NUTRITION per serving—Calories: 996, Carbohydrates: 78g, Sugar: 17g, Fiber: 4g, Protein: 40g, Sodium: 1850mg, Fat: 58g, Saturated Fat: 15g  
 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  
**25-35 min.**

Cook Within  
**5 days**

Difficulty Level  
**Easy**

Spice Level  
**Mild**

## Before you cook

All cook times are approximate based on testing.



### 1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes**, and 1 Tbsp. **olive oil** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Combine **slaw mix** and **dressing** in a mixing bowl.
- In another mixing bowl, combine **ground pork**, **cheese**, and half the **jerk sauce** (reserve remaining for topping). Form into two equally-sized patties and season both sides with a pinch of **salt**.

### Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Steps 1 and 2, grilling on hot grill until beef reaches minimum internal temperature, 4-6 minutes per side.



### 2. Grill the Meal

- Place **grill bag** on hot grill and cook until **potatoes** are tender, 15-18 minutes, flipping once halfway through.
- While grill bag cooks, place **patties** on hot grill and cook until patties are browned and pork reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Add **buns** to hot grill, cut side down, and grill until toasted, 1-2 minutes.



### 3. Finish the Dish

- Carefully, open **grill bag** and scoop out **potatoes**.
- Plate dish as pictured on front of card, topping **bottom bun** with remaining **jerk sauce**, **burger**, **slaw**, and top bun. Bon appétit!

### For a Rainy Day...

- If cooking indoors, thoroughly rinse any fresh produce and pat dry. Combine **slaw mix** and **dressing** in a mixing bowl. In another mixing bowl, combine **ground pork**, **cheese**, and half the **jerk sauce** (reserve remaining for topping). 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. 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 pork reaches a minimum internal temperature of 160 degrees, 5-6 minutes per side. Follow same plating instructions.