



In your box

- 1 Roma Tomato
- ½ tsp. Garlic Salt
- ¼ cup Panko Breadcrumbs
- 2 Russet Potatoes
- ½ oz. Baby Arugula
- 2 Brioche Buns
- 2 Portobello Mushrooms
- 2 fl. oz. Garlic Aioli

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Mixing Bowl,
Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Stuffed Portobello Mushroom Burger

with garlic frites

NUTRITION per serving—Calories: 761, Carbohydrates: 118g, Sugar: 10g, Fiber: 5g, Protein: 15g, Sodium: 1898mg, Fat: 39g, Saturated Fat: 7g
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

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic aioli**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- Meatlovers! If adding a ground protein, form into two evenly-sized patties and season with a pinch of **salt** and **pepper**. Cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **Impossible burger**, cook until heated through, 4-6 minutes per side. If using **ground chicken**, cook until beef reaches minimum internal temperature, 6-8 minutes per side. If using **ground beef**, cook until beef reaches minimum internal temperature, 5-6 minutes per side. If using **ground pork**, cook until pork reaches minimum internal temperature, 5-6 minutes per side. Add to mushroom burger as desired.



1. Start the Frites

- Cut **potatoes** into ½" thick fries (or frites). Pat dry.
- Place frites on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **garlic salt**, and a pinch of **salt** and **pepper**. Massage seasoning into potatoes.
- Spread into a single layer and bake in hot oven, 20 minutes.
- While frites bake, prepare remaining ingredients.



2. Prepare the Ingredients

- Using a spoon, scoop out black undersides (gills) of **portobello mushrooms** and remove stems. Pat dry, removing excess moisture. Season all over with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Core **tomatoes** and slice into ¼" rounds.
- In a mixing bowl, combine **panko**, half the **garlic aioli** (reserve remaining for burgers), and ¼ tsp. **salt**. Set aside.



3. Finish Frites and Bake Mushrooms

- Remove baking sheet from oven. Carefully toss **frites** and move to one side of baking sheet. *Baking sheet will be hot! Use a utensil.*
- Place **mushrooms** on baking sheet, cavity side up. Fill cavities with **panko-garlic** mixture, pressing gently to adhere.
- Bake again until frites and mushrooms are golden brown, 15-18 minutes.
- Carefully, taste baked frites and add a pinch of **salt**, if desired.



4. Toast the Buns

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **buns**, cut side down, to hot pan. Cook undisturbed until lightly toasted, 45-60 seconds.
- Remove buns from pan. Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom bun with remaining **garlic aioli**, then **mushroom**, **arugula**, and **tomato**. Bon appétit!