



In your box

- 2 fl. oz. Brewpub Style Mustard
- 1 Gala Apple
- .84 oz. Mayonnaise
- 2 Garlic Cloves
- 2 Green Onions
- 1 Shallot
- 12 oz. Yukon Potatoes
- 2 Pretzel Buns
- 2 Cheddar Cheese Slices

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Ground Pork

*Contains: milk, eggs, wheat, soy

You will need

Olive Oil, Salt, Pepper

Large Non-Stick Pan,
2 Mixing Bowls, Colander,
Medium Pot

Minimum Internal Protein Temperature

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

Culinary Collection



Cheddar and Apple Brewpub Burger

with German-style potato salad

NUTRITION per serving—Calories: 1012, Carbohydrates: 88g, Sugar: 18g, Fiber: 7g, Protein: 47g, Sodium: 1571mg, Fat: 53g, 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	Cook Within	Difficulty Level	Spice Level
50-60 min.	5 days	Intermediate	Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions, garlic aioli**



1. Prepare the Ingredients

- Cut **potatoes** into ½" dice.
- Place a medium pot with potatoes covered by **water** to a boil over medium-high heat. Once boiling, cook until fork-tender, 7-9 minutes.
- Once potatoes are tender, drain in a colander. Transfer to a mixing bowl.
- While potatoes cook, peel **apple**, quarter, and remove core. Cut into ¼" slices.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Peel and halve **shallot**. Slice thinly.



2. Cook the Apples

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until beginning to brown, 3-4 minutes.
- Stir in **apple** and ¼ cup **water**. Cook undisturbed until water is almost entirely evaporated, 2-3 minutes.
- Then stir occasionally until apple is tender, 3-4 minutes.
- *If pan is dry, add up to 2 Tbsp. water as needed.*
- Remove from burner. Transfer apple to a bowl or plate and cover with foil. Wipe pan clean and reserve.
- While apples cook, prepare potato salad.

Customize It Instructions

- If using **ground pork**, follow same instructions as ground beef in Step 4, cooking until pork reaches minimum internal temperature, 5-7 minutes per side.
- If using **Impossible Burger**, follow same instructions as ground beef in Step 4, cooking until burger is heated through, 4-6 minutes per side.



3. Make the Potato Salad

- Add **mustard, white portions of green onions**, and a pinch of **salt** and **pepper** to potatoes. Stir to combine. Cover and set aside.



4. Prepare and Cook the Burgers

- In another mixing bowl, combine **ground beef**, 1 Tbsp. **garlic aioli** (reserve remaining for buns), and a pinch of **salt** and **pepper**. Form into two evenly-sized patties.
- Return pan used to cook apples to medium-high heat. Add **patties** to hot pan. Cook until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.
- Remove from burner. Top patties with **cheese** and let melt. Transfer patties to a plate and tent with foil. Wipe pan clean and reserve.



5. Toast Buns and Finish Dish

- Return pan used to cook patties to medium-low heat. Add **pretzel buns**, cut side down, to hot pan and press gently. Cook undisturbed until lightly toasted, 1-2 minutes.
- Remove from burner.
- Taste **potato salad**, and add a pinch of **salt** and **pepper** if desired.
- Plate dish as pictured on front of card, spreading remaining **garlic aioli** on top bun. Top bottom bun with **patty** and **apples** and top bun. Garnish potato salad with **green portions of green onions**. Bon appétit!